

# big jones

southern heirloom receipts

## Andersonville Fall Restaurant Week 2026

March 15-29 \* 11 a.m. – 3 p.m. Brunch & Lunch

*Table d'Hote, choose one per course*

### First

**Gumbo Ya-Ya** The Big Jones standby – extremely dark, charred Cajun-style roux, chicken, and house-cured andouille sausage, aromatic Arkansas rice

🌾 **Creole Tomato Bisque** Nichols Farm heirloom plum tomatoes and Kilgus Farmstead milk pureed with Carolina Gold rice, Jarlsberg Swiss crouton

### Entree

🌾 **Fried Chicken** our updated recipe cooked under pressure with canola oil, served with reezy-peezy and chili sauce, choose light or dark meat (two pieces)  
-or-

🌾 **#beatbobbyflay Breakfast Sandwich** the iron chef-slaying masterpiece of soft-griddled eggs, house-cured chaurice sausage, Jarlsberg Swiss cheese, and spicy apple chutney on a buttery biscuit, choice of side  
-or-

🌾 **Shrimp & Grits** a Chicago legend for eighteen years, Texas Gulf shrimp in house-cured tasso ham gravy with shiitake mushrooms and creamy Anson Mills grits

### Dessert:

**Beignets** warmly spiced Creole donuts smothered in powdered sugar and served with tangy puree of Klug Farm raspberries

**Heirloom Apple Galette** Nichols Farm apples stewed in compote with Bourbon whiskey, baked atop hand-rolled puff pastry, finished with salted caramel sauce

**\$30 per person**

**Total table participation required. Tax and gratuity not included.**