

big jones

Andersonville Restaurant Week

Laissez les bon temps roulez! February 18-27, 2022

First

Gumbo z'Herbes seven greens for good luck steamed in potlikker, topped with coush-coush, pickled okra, green onions

Cajun Boudin Balls crispy breaded liver and rice sausage with cayenne mayonnaise and green tomato relish

Wedge Salad organic iceberg lettuce, candied pecan, crumbled bacon, diced Mighty Vine Tomato, blue cheese, green goddess

Bread Service

Jalapeno Cheese Cornbread Hazzard Free Farm Althea's white cornmeal bread studded with jalapenos and Hook's aged Cheddar, bbq rub

Entree

Fried Chicken our celebrated recipe, served with mashed potatoes and gravy and buttermilk biscuit, choose light or dark meat

Catfish & Grits Corn and rice flour breaded Appalachian blue catfish served on creamy grits with red beans, smothered in crawfish beurre monte

Sweet Potato and Barley Jambalaya Local sweet potatoes and Anson Mills blue barley simmered in rutabaga puree, served with roasted local organic maitake mushrooms

Dessert

Beignets served special, on a bed of lime pudding with candied peanuts, salted caramel

Winter Bread Pudding brandy and orange peel bread pudding, spiced apple butter, salted sorghum ice cream, toasted oat streusel

Persimmon Fantasia Wild Indiana persimmons three ways: sticky toffee cake, ice cream, and cremeaux

Thirty dollars per person

A 20% service charge is added to each check to provide living wages and benefits to all employees. Additional gratuity is appreciated, but not required.