

# Southern September



YUM. Y'ALL.

## OLD FASHIONED PIMENTO CHEESE

Griddled Drop Biscuit and Sweet Pickles  
Chardonnay, Fleur 2016 North Coast, CA

## SHRIMP & GRITS

Buttery Grits, Trinidad Peppers and Tasso Ham Vinaigrette  
Prosecco, Ca'Furlan "Cuvée Beatrice" NV, IT

## TALULA'S DAILY FRIED CHICKEN

Smoked Pork Collards, Red Bliss Potato Salad and Hot Honey  
Syrah Blend, Folk Machine "Parts & Labor" 2017 Santa Rosa, CA

## HOOTENANY

Peach Jam and Early Apples  
Chenin Blanc, Pascal Biotteau 2018 Loire Valley, FR

## 'PECAN PIE' SUNDAE

Buttery Crust and Goey Ice Cream

**\$ 55 per person**

\$35 Beverage Pairing Available  
{tax, gratuity, beer-wine-beverages additional}

- Chef Anthony Colantonio -

- Pastry Chef Vita Shoaff -

A daily vegetarian or allergen-free menu is available by advance request.

Talula's Daily would be delighted to cater your next event!