



1218 State St., Santa Barbara CA

BREAKFAST

Small Plates

- Banana Pecan Bread w/ Butter \$4
- Fresh Baked Cornbread w/ Honey \$4
- Homemade Biscuit w/ Berry Jam \$4
- Buttermilk Biscuit w/ Sausage Gravy \$6
- Cinnamon Apple Beignets w/ Crème Anglaise \$7
- Farmer's Market Berries w/ Fresh Whipped Cream \$8
- Cranberry Pecan Granola Parfaitw/ Blackberries & Yogurt \$8
- Vanilla Dipped French Toast w/ Homemade Berry Syrup & Fresh Whipped Cream \$10
- Waffle Lady's Pumpkin Oatmeal Waffle w/ Carmelized Bananas, Candied Pecans & Real Maple Syrup \$10
- Two Eggs Any Style w/ Applewood Smoked Bacon & Roasted Herb Potatoes \$10
- Breakfast Wrap w/ Andouille Sausage, Scrambled Eggs, Cheese, House Potatoes & Roasted Corn Salsa \$10
- Wild Mushroom, Asparagus, Black Truffle Cheese Scramble w/ Baby Green Salad \$12
- Smoked Bacon, Spinach, Carmelized Onion, Tomato & Gouda Cheese Scramble w/ House Potatoes \$12
- Everything Bagel Sandwich w/ Wild Smoked Salmon, Cream Cheese, Tomato, Scallion Scramble \$13
- Dungeness Crab Cake & Potato Hash w/Avocado Salsa, Poached Egg s & Beurre Blanc \$15
- Flat Iron Chicken Fried Steak & Eggs Any Style w/ Roasted Herb Potatoes \$15

LUNCH

Small Plates

- Fried Green Tomatoes w/ Roasted Corn Salsa \$7
- Cheddar Cheese Hush Puppies w/ Spicy Pepper Jam \$7
- Tupelo Honey Vinaigrette Salad w/ Roasted Sunflower Seeds \$7
- Katie's Roasted Carrot & Parsnip Soup w/ Root Vegetable Beignet \$8
- Baby Greens w/ Caramelized Red Pears, Candied Pecans & Blue Cheese \$8
- Maine Lobster, Potato & Sweet Corn Chowder w/ Cornbread \$10
- Deep Dish Mac n' Cheese w/ Smoked Bacon Collard Greens \$10
- Red Beans & Rice Vegetarian Style w/ Roasted Shallots, Tomatoes, Corn, Sauteed Greens & Parmesan \$10
- Fried Chicken Salad w/ Cornbread, Dried Cranberries, Pumpkin Seeds & Herb Buttermilk Dressing \$10
- Grilled Tequila Chicken Wrap w/ Grilled Vegetables, Creole Rice, Black Bean Puree & Avocado Salsa \$12
- Oven Roasted "Free Range" Turkey Sandwich w/ Cream Cheese & Cranberry Sauce \$12
- Fried Green Tomato, Applewood Smoked Bacon & Avocado BLT \$12
- BBQ Pulled Pork Sandwich w/ Smoked Gouda Cheese \$12
- Char Grilled White Cheddar Burger w/ Carmelized Onions \$13
- Pan Seared Dungeness Crab Cake w/ Mixed Green Salad, Red Chili Remoulade & Red Pepper Coulis \$15
- Blackened Wild Salmon Salad w/ Chili Style Black Beans, Corn, Cucumbers, Tomatoes & Avocado Salsa \$15
- *Lunch Special - Half Sandwich w/ Soup or Salad \$10

Sides \$4

- Chilled Red Potato Salad w/ Dill Pickles
- Thick Cut Sweet Potato Fries w/ Buttermilk Dressing
- Homemade Potato Chips w/ Carmelized Shallot Dip
- Southern Fried Pickles w/ Smoked Chili Remoulade
- Hand Cut Yukon Gold Fries w/ Ketchup



Theater Dinner Menu

Small Plates

- Cheddar Cheese Hush Puppies w/ Spicy Pepper Jam \$7
Tupelo Honey Vinaigrette Salad w/ Roasted Sunflower Seeds \$7
Katie's Roasted Carrot & Parsnip Soup w/ Root Vegetable Beignet \$7
Fried Green Tomato Goat Cheese Stack w/ Arugula & Balsamic Reduction \$8
Baby Greens w/ Caramelized Red Pears, Candied Pecans & Blue Cheese \$8
Maine Lobster, Potato & Sweet Corn Chowder w/ Cornbread \$10
Deep Dish Mac n' Cheese w/ Smoked Bacon Collard Greens \$10
Red Beans & Rice Vegetarian Style w/ Roasted Shallots, Tomatoes, Corn, Sauteed Greens & Parmesan \$10
Fried Chicken Salad w/ Cornbread, Dried Cranberries, Pumpkin Seeds & Herb Buttermilk Dressing \$10
Grilled Tequila Chicken Wrap w/ Grilled Vegetables, Cheddar Cheese, Black Bean Puree, Creole Rice & Avocado Salsa \$12
BBQ Pulled Pork Sandwich w/ Smoked Gouda Cheese \$12
Char Grilled White Cheddar Burger w/ Carmelized Onions \$13
Pan Seared Dungeness Crab Cake w/ Mixed Green Salad, Smoked Chili Remoulade & Red Pepper Coulis \$15
Crispy Fried "Free Range" Chicken w/ Carmelized Onion Mashed Potatoes, Sautéed Swiss Chard, Sweet Corn & Herbed Pan Gravy \$15
Bloody Mary Braised Baby Back Ribs & Cornbread Waffle w/ Homemade Applesauce \$15
Pecan Crusted Trout w/ Sweet Potato Hash, Haricot Verts & Beurre Blanc \$15
Blackened Molasses Wild Salmon w/ Spinach, White Bean, Cherry Tomato & Andouille Sausage Sauté \$15
Southern Shrimp & Diver Scallops w/ Cheddar Jalapeno Grits & Lobster Gumbo Sauce \$17
Cowboy Rib Eye Steak w/ Grilled Red Potatoes, Asparagus & Homemade Worcestershire Sauce \$18

Sides \$4

- Chilled Red Potato Salad w/ Dill Pickles
Thick Cut Sweet Potato Fries w/ Buttermilk Dressing
Homemade Potato Chips w/ Carmelized Shallot Dip
Sweet & Tangy Fried Pickles w/ Smoked Chili Remoulade
Hand Cut Yukon Gold Fries w/ Ketchup

Sweets \$8

- Ashley's Warm Apple Pie w/ Homemade Caramel
Bananas Foster w/ Meyer's Dark Rum & Vanilla Bean Ice Cream
Pumpkin Ice Cream Pie w/ Butterfinger Crust & Chocolate Sauce
Chocolate Turtle Beignets w/ Crème Anglaise & Candied Pecans



Happy Hour Tasting Menu
Tuesday- Saturday Nights 5pm -7pm

COCKTAILS \$5

Tupelo's Crushed Mint Julep
Farmer's Market Blackberry Mojito
Margarita w/ Fresh Lime, Mint, Cucumber & Kumquats

SPECIALTY MARTINIS \$5

Southern Belle
Absolut Mandarin Cosmopolitan w/ Cranberry & Lime Juice
Sweet 'n Sour Lemon Drop
Ketel One Citroen & Fresh Squeezed Mint Lemonade
Rajin' Cajun
Tupelo's Pepper Infused Vodka, Bloody Mary
& Pickled Green Beans

WINES BY THE GLASS \$5

Qupe Chardonnay '09, Bien Nacido, Santa Maria
Costa De Oro Pinot Noir '09, Santa Barbara

SMALL PLATES \$5

Fried Green Tomatoes w/ Roasted Corn Salsa
Cheddar Cheese Hush Puppies w/ Spicy Pepper Jam
Tupelo Honey Vinaigrette Salad w/ Sunflower Seeds Roasted Carrot & Parsnip Soup w/ Root Vegetable Beignet
Deep Dish Mac n' Cheese w/ Bacon Collard Greens
Red Beans & Rice Vegetarian Style
Southern Fried Chicken w/ Sweet Potato Fries
Bloody Mary Braised Ribs w/ Cornbread
Chocolate Turtle Beignets w/ Candied Pecans
*Basket of Breads – Cheddar Scallion Pinwheels,
Smoked Bacon Gouda, Biscuits & Sweet Potato Pecan