

SOURWOOD

PUBLIC HOUSE

SOUTHERN CUISINE • GLOBALLY INSPIRED



APPETIZERS

Pok Pok Wings (\$16)

Confit, spicy Thai glaze, cilantro, lime, sesame

Catfish Tacos (\$14)

Crispy catfish, avocado salsa, jicama slaw, fish sauce, cilantro, basil, lime

Oysters (\$22)

6 oysters of the day served on the half shell, cocktail, mignonette, lemon aioli, saltines

Chicken Fried Oysters (\$22)

6 crispy oysters served on top of Cajun creamy spinach

Shrimp and Eggplant (\$16)

Sautéed shrimp and crispy eggplant, black pepper cream, red pepper brunoise

Fried Green Tomatoes (\$12)

Crispy green tomatoes, arugula, creamy horseradish, balsamic glaze

Deviled Eggs (\$10)

Creamy egg, candied bacon

Watermelon Salad (\$12)

Red onion, feta, arugula, lemon basil, balsamic glaze



SOUPS & SALADS

Crawfish Bisque (\$12)

Creamy crawfish stock, sherry

Corn Chowder (\$10)

Corn and potato chowder, serrano chilies, bacon

Peppercorn Ranch Salad (\$12)

Romaine, iceberg, tomato, cucumber, crispy pasta, applewood smoked bacon, parmesan, peppercorn ranch

Sourwood House Salad (\$13)

House lettuce mix, charred corn, applewood bacon, toasted pecans, pickled shallot, goat cheese, cornbread croutons, sorghum vinaigrette

Caesar Salad (\$12)

Romaine, house-made croutons, parmesan reggiano, house-made anchovy dressing

Grilled Vegetable Salad (\$15)

House lettuce mix, tomato, cucumber, feta, barley, asparagus, red pepper, squash, lemon basil vinaigrette



FRIED CHICKEN

Mixed (\$14)

White (\$16)

Dark (\$12)

Tenders (\$12)

Bucket (\$36)

Served with gochujang BBQ, honey hot, honey mustard, cilantro lime crema, and house-made pickles



ENTREES

Shrimp & Grits (\$24)

Creamy cheddar grits, sautéed shrimp, black pepper cream, green onion

Seared Salmon (\$26)

Sweet potato hash, asparagus, spinach, lemon basil vinaigrette

Blackened Catfish (\$21)

Red beans & rice, crawfish étouffée

Pork Chop (\$26)

Double-boned pork chop, peach bourbon glaze, mashed potatoes, asparagus

Chicken & Waffle (\$19)

Crispy chicken thigh, honey hot, bourbon maple syrup



SANDWICHES

Served with House-Made Fries

Sourwood Smash Burger (\$19)

Two smash patties, cheddar, caramelized onion, special sauce, brioche bun

Crispy Chicken Sandwich (\$18)

Gochujang BBQ, house-made pickles, brioche bun

Catfish Sandwich (\$19)

Crispy or blackened, jicama slaw, lemon aioli, brioche bun



SIDES (\$7)

French Fries

Collard Greens

Cast Iron Cornbread

Biscuits

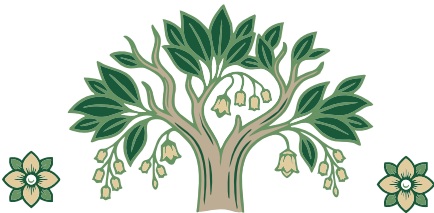
Watermelon

Mashed Potatoes

Sweet Potato Hash

Mac n Cheese

Coleslaw



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SIGNATURE COCKTAILS

- Smoked Sourwood Old Fashioned** (16)

buffalo trace, black walnut bitters, grand marinier, luxardo
- Sweetwater** (14)

botanist, cucumber, lemon, honey, mint
- Bluegrass** (14)

wheatley vodka, blueberry, st germain, basil, lime
- Watermelon Smash** (14)

wheatley vodka, watermelon, mint, basil, lime
- Pickleback No 2** (14)

sazerac rye, cucumber, dill, pickle brine, lemon, celery
- Fireside Fig*** (14)

buffalo trace, lemon, egg white
- Espresso Old Fashioned** (14)

buffalo trace, fresh espresso, luxardo cherry
- Spiked Sweet Tea** (14)

traveler whiskey, sweet black tea
- Limoncello Lemon Drop** (14)

house-made limoncello, wheatley vodka

MOCKTAILS

- For Position Only** (14)

buffalo trace, black walnut bitters, grand marinier, luxardo
- For Position Only** (14)

botanist, cucumber, lemon, honey, mint
- For Position Only** (14)

wheatley vodka, blueberry, st germain, basil, lime
- For Position Only** (14)

wheatley vodka, watermelon, mint, basil, lime



BEERS

Ask your server for rotation selection
or scan the code for a complete list



DESSERTS (\$10)

- Beignets**

Bourbon caramel,
powdered sugar
- Warm Chocolate Lava Cake**

Ganache, vanilla ice cream
- Chocolate Chip Bread Pudding**

Caramel, vanilla ice cream
- Cobbler of the Day**

Seasonal fruit,
fresh whipped cream



WHITE WINE

- Chemistry Pinot Gris

(5/35)
- Frogs Leap Sauvignon Blanc

(5/35)
- Marlborough Estate Sauvignon Blanc

(5/35)
- Chateau Lamothe Bordeaux Blanc

(5/35)
- Solitude Cotes du Rhone Blanc

(5/35)
- Drouhin Chablis Domaine Vaudon

(5/35)
- Reserve St Marc Chardonnay

(5/35)
- Alain de la Treille Chardonnay

(5/35)
- Reserve St Marc Chardonnay

(5/35)
- Alain de la Treille Chardonnay

(5/35)



RED WINE

- Chemistry Pinot Gris

(5/35)
- Frogs Leap Sauvignon Blanc

(5/35)
- Marlborough Estate Sauvignon Blanc

(5/35)
- Chateau Lamothe Bordeaux Blanc

(5/35)
- Solitude Cotes du Rhone Blanc

(5/35)
- Drouhin Chablis Domaine Vaudon

(5/35)
- Reserve St Marc Chardonnay

(5/35)
- Alain de la Treille Chardonnay

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(5/35)

**Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has an allergy. | Parties of 6 or more will be charged an automatic gratuity of 20% | September 2026*

THANK YOU FOR DINING WITH US!