



STARTERS • 14

BACKWATER SHRIMP FRITTERS

GOLDEN-FRIED SHRIMP AND CORN FRITTERS, PAIRED WITH A TANGY REMOULADE SAUCE.

CRAB STUFFED BEIGNETS

TWO HAND-CRAFTED BEIGNETS FILLED WITH CAJUN STYLE CRAB STUFFING SERVED WITH A CAJUN REMOULADE SAUCE.

FRIED GREEN TOMATOES

CRISPY FRIED GREEN TOMATOES SERVED WITH HOUSE-MADE PIMENTO CHEESE.

SOUTHERN DEVEILED EGGS

CLASSIC DEVEILED EGGS WITH A CREAMY YOLK FILLING, TOPPED WITH HOUSE PICKLE AND A SPRINKLE OF PAPRIKA.

SANDWICHES & BURGERS

ALL SERVED WITH YOUR CHOICE OF SIDE.

PIMENTO CHEESE BLT • 18

HOUSE-MADE PIMENTO CHEESE, CRISPY BACON, MIXED GREENS, AND FRIED GREEN TOMATOES ON GARLIC BUTTER TOAST.

FRIED CHICKEN SANDWICH • 18

BUTTERMILK-FRIED CHICKEN BREAST WITH MIXED GREENS, HOUSE PICKLES, AND HONEY MUSTARD ON A BRIOCHE BUN.

THE HAYSTACK BURGER • 26

ANGUS BEEF PATTY WITH WHITE CHEDDAR, BACON, MIXED GREENS, A FRIED GREEN TOMATO, AND A FRIED EGG ON A BRIOCHE BUN.

MAIN DISHES

SOUTHERN FRIED CHICKEN • 18

BUTTERMILK-FRIED CHICKEN BREAST, SERVED WITH YOUR CHOICE OF TWO SIDES.

GEORGIA PEACH BBQ CHICKEN • 18

GRILLED CHICKEN BREAST GLAZED WITH A PEACH BBQ SAUCE, SERVED WITH YOUR CHOICE OF TWO SIDES.

COUNTRY FRIED LAMB CHOPS • 50

HAND-BREADED LAMB CHOPS GOLDEN FRIED AND SMOTHERED IN OUR CRACKED BLACK PEPPER CHEESE GRAVY, SERVED WITH YOUR CHOICE OF TWO SIDES.

CAST IRON RIBEYE STEAK • 60

16oz. CERTIFIED ANGUS BEEF RIBEYE, SERVED WITH YOUR CHOICE OF TWO SIDES.

PASTURE RAISED CHICKEN ALFREDO • 26

PASTURE RAISED CHICKEN, SERVED ON TOP OF PENNE IN A ALFREDO SAUCE WITH TOASTED PANKO BREADCRUMBS.

SLOW-SMOKED RIB PLATTER • 26

TENDER SMOKED RIBS IN A PEACH BBQ SAUCE, SERVED WITH YOUR CHOICE OF TWO SIDES.

RIVERBANK CATFISH • 28

FRESH FRIED CATFISH NUGGETS SERVED WITH YOUR CHOICE OF TWO SIDES.

BAYOU CRAB STACK • 24

FRIED GRIT CAKE NESTLED IN CAJUN PARMESAN CREAM WITH SAUTÉED PEPPERS AND ONIONS, CROWNED WITH SAVORY CRAB CAKE AND CRAB LEG MEAT.

KIDS MENU • 14

FOR AGES 12 AND UNDER

CHICKEN TENDERS
WITH CHOICE OF SIDE.

GRILLED CHEESE
WITH CHOICE OF SIDE.

DESSERTS • 14

GEORGIA PEACH COBBLER

WARM COBBLER WITH FRESH GEORGIA PEACHES, TOPPED WITH BOURBON WHIPPED CREAM.

PECAN PIE SKILLET

CLASSIC PECAN PIE BAKED IN A CAST-IRON SKILLET, SERVED WITH BOURBON WHIPPED CREAM.

SIDES • 5

CREAMY CHEESE GRITS

GARLIC BUTTER TOAST

HOUSE SIDE SALAD

HOMESTYLE MASHED POTATOES

SAUTÉED COLLARD GREENS

SAUTÉED GREEN BEANS

SEASONED STEAK FRIES

TWO SCRAMBLED EGGS

WHITE CHEDDAR MAC & CHEESE

MENU AVAILABLE ALL DAY

HAYSTACK SOUTHERN KITCHEN Brunch!

AVAILABLE EVERYDAY 11:00AM – 3:00PM

12oz DRAFT SELECTIONS • 8

BLOODY MARY • 12

MIMOSA • 8

ORANGE | PINEAPPLE | CRANBERRY

PEACH BELLINI • 14

ESPRESSO MARTINI • 14

BELGIAN WAFFLE • 10

HOUSE MADE BELGIAN WAFFLE SERVED WITH MAPLE SYRUP

SHRIMP & GRITS • 18

SAUTÉED SHRIMP OVER CREAMY CHEESE GRITS WITH A HOUSE-MADE GRAVY AND FINISHED WITH CRISPY BACON.

PEACH BEIGNETS • 16

SWEET AND FLUFFY BEIGNETS TOPPED WITH A PEACH MAPLE GLAZE

COUNTRY STYLE BREAKFAST • 20

TWO SCRAMBLED EGGS, FOUR SLICES OF BACON, CREAMY CHEESE GRITS AND TOAST WITH PEACH PRESERVES.

CHICKEN & WAFFLES • 24

BUTTERMILK-FRIED CHICKEN AND HOUSE WAFFLE SERVED WITH MAPLE SYRUP.

SWEET CREAM PANCAKES • 20

THREE VANILLA SWEET CREAM PANCAKES WITH TWO SCRAMBLED EGGS AND FOUR SLICES OF BACON SERVED WITH MAPLE SYRUP

FRENCH TOAST • 12

HOUSE MADE FRENCH TOAST SERVED WITH MAPLE SYRUP

THE BRUNCH TOWER

FOR TWO • 40 | FOR THREE • 60 | FOR FOUR • 80

TWO PANCAKES, TWO SLICES OF FRENCH TOAST, A BELGIAN WAFFLE, FOUR SLICES OF BACON, TWO SAUSAGE PATTIES, TWO CHICKEN TENDERS, TWO SCRAMBLED EGGS, TWO SERVINGS OF CREAMY CHEESE GRITS, SERVED WITH MAPLE SYRUP

Bottomless MIMOSAS

\$20 PER PERSON WITH FOOD PURCHASE | 2 HOUR TIME LIMIT

