



APPETIZERS

Fried Green Tomatoes

Benton's Bacon
Marmalade, Pimento
Cheese, Sriracha Aioli **10**

Nashville Hot Chicken and Waffles

Rosemary Maple Syrup **14**

*Steak and Garlic, Herb Fontina Biscuits

Horseradish Cream **16**

Waygu Bone Marrow Canoes

Shaved Parmesan,
Black Truffle Oil **15**

Double Smoked Bacon & Pork Lollipops

Cheddar Grits, Bourbon Molasses
Syrup, Pork Rind Dust **13**

JUST THE FACTS:

WE ARE A NON SMOKING RESTAURANT. WE SUPPORT THE LOCAL FARMING COMMUNITY AS WELL AS OTHER LOCAL RESTAURANTS. WE ACCEPT MAJOR CREDIT CARDS. WE ASK THAT YOU REFRAIN FROM USING YOUR CELL PHONE. 20% IS ADDED TO PARTIES OF 6 OR MORE. SPLIT PLATE FEE \$5. CATERING IS OUR SPECIALTY, CALL JILL BROTHERS 678-1591 OR BERNIE STRAWN 335-1340. OUR RESTAURANT MAY BE BOOKED FOR PRIVATE EVENTS MONDAY-SUNDAY

MRESTAURANTANDBAR.COM
FOR MORE OF OUR BRAND VISIT
STRAWNRESTAURANTGROUP.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SALADS

M. Wedge

Baby Iceberg, Bacon, Grape Tomatoes, Blue Cheese Crumbles, Hard Boiled Eggs, Ranch Dressing, Crispy Tortilla Strips **10**

Roasted Beet & Noble Springs Goat Cheese

Baby Greens, Hazelnut Vinaigrette **12**

Green Apple & Pear Salad

Kale, Aged Gouda Cheese, Sunflower Seeds, Apple Cider Vinaigrette **12**

ENTREES

Seared Apple Butter Salmon*

Butternut and Apple Risotto, Pomegranate, Orange and Walnut Relish **28**

Creole Shrimp and Grits

Jumbo Gulf Shrimp, Sweet Onions & Peppers, Andouille, South Carolina Stone Ground Grits, NOLA Cream **28**

Cast Iron Filet Mignon*

Chorizo Sweet Potato Hash, Fresno Chili Hollandaise, Fried Egg **39**

Veggie Tower

Pesto Zucchini Noodles, Roasted Red Pepper & Portobello Mushroom, Fried Green Tomato, Lemon Dressed Arugula, Balsamic Reduction **22**

Fresh Catch of the Day **market price**

Bronzed Sea Scallops Cheese Tortellini*

Broccoli & Sun-dried Tomato, Cajun Alfredo, Parmesan Gremolata **36**

Feast of the Seven Fishes Bouillabaisse

Mussels, Lobster, Shrimp, Scallops, Fin Fish, Andouille Sausage, Saffron Risotto, Remoulade Toast, Pernod Tomato Broth **37**

Braised Cheshire Pork Shank

Apple Cider & Lemon Thyme Pan Gravy, Luck & Money **32**

Grilled Crab Cakes

Fresh Corn & Pecan Bacon Succotash, Poblano Cream, Charred Onions & Smoked Salt **32**

DESSERTS

Donut Den Apple Fritter Bread Pudding

Salted Caramel Ice Cream **8**

Chocolate Creme Brûlée **8**

Peach Cobbler

Served With Vanilla Ice Cream **8**

St. Jacques Almond Cake

Honeyed Mascarpone Cheese, Clementines **8**

MACK
+
KATE'S

smokies
BBQ + Burgers
A DIVISION OF MACK + KATE

m.market
meat market. delicatessen

M.
restaurant & bar

Mackie's
events