

## NOSHES

### ABITA BBQ SHRIMP 18

'Nawlins-style Barbecued Jumbo Shrimp, Abita Bread

### MUSSELS LEFLEUR 14

P.E.I. Mussels, Andouille Sausage, Heirloom Cherry Tomatoes, Arugula, Tarragon, Pernod Cream

### PORK BELLY BLACK & BLUE 17

Braised and Flashed Fried, Blackening, Blueberry Compote Local Artisan Blue and Midnight Moon - Goats Milk Gouda

### FRIED OYSTERS 16

Cornmeal Battered, Remoulade, Arugula, Lemon Wedge

### FRIED GREEN TOMATO 15

Parmesan and Panko Crusted, Pimento Cheese, Green Tomato and Basil Gazpacho, Chow Chow

## SOUP & GREENS

### SIGNATURE SHE-CRAB SOUP

#### Cup 9 Bowl 11

Jumbo Lump Crab Meat, Cream, Dry Sherry, Red Pepper Flakes

### HARVEST SALAD 9

Chef's Selection of Market Fare

### ITTA BENA SALAD 9

Mixed Greens, English Cucumber, Heirloom Cherry Tomatoes, Shaved Red Onion, Croutons, Lemon-Thyme Vinaigrette Add Cheese +1.50

### GRILLED & BLEU 17

Grilled Sirloin, Romaine Wedge, Cherry Tomato Chutney, Shaved Red Onion, Candied Bacon, Gorgonzola Bleu Dressing

## SIDES 7

### MASHED POTATOES

### SAUTÉED SPINACH

### ASPARAGUS

### ROASTED VEGETABLES

### JUST GOOD'S GRIT CAKE

### HARICOT VERTS

### FRIES

## PREMIUM SIDES 8

### FIVE CHEESE MAC & CHEESE

### MUSHROOMS & ONIONS

## MAINS

### CATCH OF THE DAY Market Price

Chef's Signature Preparations with Seasonal Pairings

### SHRIMP AND GRITS 28

Just Good's Gritz with Gouda, Bacon and Tomato Jam, Crumbled Goat Cheese, Crispy Prosciutto

### JAMBALAYA PASTA 28

Capellini Pasta, Chicken Breast, Shrimp, Andouille Sausage, Cream Sauce

### WILD MUSHROOM PASTA 24

Fettuccine Pasta, Blend of Mushrooms, Garlic, Thyme, Parmesan Cream Sauce Add Chicken +6 | Shrimp +10

### HERB ROASTED CHICKEN 28

Airline Chicken Breast, Goat Cheese Grit Cake, Sautéed Spinach, Roasted Tomatoes, Sweet Corn Bisque

### GRILLED MAHI MAHI 32

Crawfish Etoufee, Citrus and Herb Rice

### GRILLED 10 OZ. SIRLOIN 30

Sea Salt & Thyme Roasted Redskin Potatoes, Blistered Tomatoes, Citrus Grilled Broccolini, Veal Demi Glace, Crumbled Goat Cheese

### AMERICANA BURGER 16

80/20 Ground Beef, Cheddar Cheese, Lettuce, Onion, Wickles, Beefsteak Tomato, Toasted Bun

## PRIME MEATS

Served with Mashed Potatoes and Roasted Vegetables

### BERKSHIRE BONE-IN PORK CHOP 38

### 16OZ. RIBEYE 55

### LAMB CHOPS 42

Parmesan Risotto, Roasted Vegetables, Veal Demi-Glace



*\* Due to a consistent substantial rise in the cost of our high-quality meats used in our restaurant, we are helpless but to increase the cost of our food. We strive to give you the same quality and serve you with nothing less than the best. We do not guarantee prime meats or steaks ordered 'medium well' or above.*

*\* Menu is subject to change based upon availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions. 20% Gratuity added to parties of 6 or more - \$5 split plate charge. Substitutions are subject to an up charge.*

*\$15 Corkage Fee applies to bottles not offered by our in-house selection. Please notify your server of any food allergies or dietary restrictions for reasonable accommodations.*

## HANDCRAFT COCKTAILS 11

### LET THE GOOD TIMES ROLL

Courvoisier, Gran Gala, Moscato,  
Handcrafted Sour, Orange Juice

### BLUEBONNET

Blanco Tequila, Orange Liqueur, Handcrafted  
Sour, Blue Curacao

### JACK HONEY MULE

Jack Daniels Honey, Lime Juice, Simple syrup,  
Ginger Beer

### JAMAICAN RITA

Bacardi, Melon, Malibu, Pineapple Juice,  
Handcrafted Sour

### NAT KING PALMER

Crown, Peach Schnapps, Iced Tea, Lemonade

### BOURBINI

Maker's Mark, Peach Schnapps, Sparkling Wine

### TEQUILA SUNRISE

Blanco Tequila, Black Raspberry Liqueur,  
Handcrafted Sour

### ALABAMA OLD-FASHIONED

Bacon-washed Alabama Whiskey, Sugar, Bitters

## SIGNATURE COCKTAILS 11

### NUTS AND BERRIES

### AMARETTO ALEXANDER

### KEY LIME MARTINI

### ITTA BENA COFFEE

### BLUES BERRY MARTINI

### CHOCOLATE MARTINI

### RED OR WHITE SANGRIA

## WHISKEY

BULLEIT 10  
BULLEIT RYE 10  
CROWN APPLE 10  
CROWN BLACK 10  
CROWN RESERVE 10  
GENTLEMAN JACK 10  
JACK DANIELS 100 YEAR 35  
JAMESON 10

KNOB CREEK 10  
KNOB CREEK RYE 10  
MAKER'S 10  
MAKER'S 46 11  
UNCLE NEAREST 14  
WHISTLE PIG 20  
WILD TURKEY 101 10  
WOODFORD 12

## SCOTCH

ARDBERG TEN 13  
BALVENIE TWELVE 16  
BEN RIACH 12  
CHIVAS TWELVE 12  
DALMORE TWELVE 17  
DEWARS 8  
GLENDRONOCH TWELVE 16  
GLENFIDDICH TWELVE 13  
GLENLIVET TWELVE 10

GLENLIVET EIGHTEEN 35  
JONNIE WALKER RED 10  
JONNIE WALKER BLACK 12  
JONNIE WALKER BLUE 60  
JONNIE WALKER EIGHTEEN 20  
LAPHROAIG QUARTER CASK 17  
MACALLAN TWELVE 17  
MACALLAN FIFTEEN 50

## COGNAC/BRANDIES

CIROC BRANDY 10  
COURVOISIER 10  
HENNESSY 12  
HENNESSY VSOP 15

HENNESSY XO 35  
REMY V 11  
REMY VSOP 13  
REMY 1738 16

## AFTER DINNER

CAPPUCCINO MARTINI 11  
ESPRESSO MARTINI 11  
CHOCOLATE ESPRESSO MARTINI 11  
B&B 10  
BAILEYS 8  
BUMBU XO 14  
DISARONNO 8  
DRAMBUIE 8  
FRANGELICO 8  
GRAND MARNIER 10  
GRAND MARNIER NAPOLEON 15  
GODIVA DARK CHOC 10  
GODIVA WHITE CHO 10

KAHLUA 8  
RUMCHATA 8  
COFFEE SAMBUCA 10

COFFEE 4  
DOUBLE ESPRESSO 6  
AMERICANO 6  
LATTE 5  
MOCHA 6  
CAPPUCCINO 5  
HOT TEA 3



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