

**VINEGAR JIM'S LUNCH**

**APPETIZERS**

**Fried Green Tomatoes- When in season, hand-battered, fried, and drizzled with house dressing 6**

**Mud Bug Dip- Creamy crawfish dip served with seasoned croutons- 9**

**Fried Pickles- Hand-battered, fried, and served with homemade Ranch dressing- 5**

**ENTRÉES**

**Served with two sides.**

**Add Crawfish Julie to any item for 3.25.**

**Pork Loin- Hand cut pork loin grilled with house marinade or fried with brown gravy- 10**

**Grilled Shrimp- Tiger-tail shrimp sautéed in cajun butter, served with fresh cocktail sauce- 10**

**Fried Shrimp- Tiger-tail shrimp, hand-breaded and golden fried, served with fresh cocktail sauce- 10**

**Beef Tips & Rice- Sirloin steak, prepared to order served over rice and topped with brown gravy.- 10**

**Mississippi Catfish- 5-7 ounce pond-raised catfish filets prepared blackened or fried 9 for one filet/12 for two filets**

**Fresh Alaskan Salmon- Fresh grilled Salmon seasoned blackened or lemon peppered -14**

**Grilled Chicken Breast- Grilled chicken breast served in house marinade- 10**

**Fried Chicken Tenders- Hand- breaded jumbo tenders served with house dressing- 12**

**Hamburger Steak- Black Angus Beef, prepared to order, and topped with brown gravy and grilled onions- 10**

**Country Fried Steak or Chicken - Hand-breaded beef steak or chicken breast golden fried and topped with brown gravy- 11**

**Papadeaux Catfish- Catfish filet blackened and served over rice and topped with Crawfish Julie sauce.**

**SANDWICHES**

**Steak Sandwich- Sirloin steak topped with sautéed onions, jack cheese and house dressing- 11**

**Grilled Chicken Sandwich- Grilled chicken breast, jack cheese, lettuce, tomato- 10**

**Shrimp Po'Boy- Fried shrimp, green leaf, tomato, pickle, and remoulade sauce- 9**

**Catfish Po'Boy- Fried catfish, green leaf, tomato, pickle, and remoulade sauce- 10**

**Cheeseburger- Black Angus Ground Chuck, hand-cut, and served with American cheese, lettuce, tomato, pickle, and onion- 10**

**Jack's Stack- Black Angus Ground Chuck, hand-cut and served with candied bacon and Jack cheese, lettuce, pickle, tomato, and onion-12**

**Southern BLT- Candied bacon, fried green tomatoes, baby spinach, and house dressing served on a hoagie -10**

**Andouille Po'Boy- Grilled Andouille Sausage rice, and Crawfish Julie Sauce- 10**

**FRESH SALADS**

**All salads include a Romaine lettuce blend, cheese, cucumber, tomato, onion and choice of dressing**

**Salmon Salad- Lemon peppered or blackened salmon- 14**

**Shrimp Salad- Sautéed or fried shrimp- 10**

**Steak Salad- Sirloin steak, cooked to order- 14**

**Chicken Salad- Grilled chicken breast or fried chicken tenders- 11**

**Dressings include: Three Cheese & Wine House Dressing, Homemade Ranch, Blue Cheese, Classic Italian, Honey Mustard, 1000 Island, & Oil & Vinegar**

**Extra's are available for .50 for each 2 ounce cup.**

**DAILY SIDES- 2.25 ala carte**

**Note: Subject to change based on season and availability**

**Turnip Greens, Green Beans, Black-eyed Peas, Mashed Potatoes & Gravy, Fried Okra, Cole Slaw, Cucumber Salad, French Fries, and Daily Vegetable Specials**

**Three Veggie Plate- 6.75 Four Veggie Plate 8**

**DESSERTS**

**Fried Pies- Chocolate, Peach, & Apple**

**Ask Your Server About Daily Entree, Vegetable, and Dessert Specials.**

**Lunch is served Wednesday, Thursday, and Friday from 11AM-2PM**