

STARTERS



JASPER BOARD

ASSORTMENT OF PIMENTO CHEESE, SHAVED COUNTRY AND TASSO HAMS, SMOKED FISH DIP, BREAD AND BUTTER PICKLES, CANDIED PECANS AND BUTTERMILK CRACKERS | 20

CHURCH LADY DEVILED EGGS ●

HFK-style whole deviled eggs | 10

BEE HAVEN BAY FRIED GREEN TOMATOES

Shaved ham, remoulade sauce and dressed local greens | 13

THIGH HIGH CHICKEN BISCUITS

Three biscuits topped with Chef Art's famous fried chicken thighs and bread and butter pickles. Drizzled with hot honey | 14

BUNCH OF PUPPIES

House-made hushpuppies served with pimento cheese and red jalapeño jelly | 10

TROPICAL SHRIMP COCKTAIL

Seasoned shrimp mixed with mango, avocado, sweet onion, herbs and our house-made cocktail sauce. Served with buttermilk crackers | 14

HAM, HAM & JAM

Three drop biscuits layered with pimento cheese, Tasso ham, shaved country ham and blackberry fig jam | 13

SALADS & SUCH

FRIED CHICKEN CHOPPED SALAD

Mixed greens, egg, heirloom cherry tomatoes and cucumber tossed with icebox dressing, cheddar biscuit croutons and fresh herbs | 18

HARVEST SALAD

Mixed greens tossed with fire-roasted red peppers and corn, shredded white cheddar cheese, heirloom cherry tomatoes and house-made balsamic dressing. Topped with grilled chicken, avocado and hushpuppies | 18

Substitute grilled fresh fish of the day* | 2

SUMMER SALAD

Watermelon, heirloom tomatoes, crispy ham, feta cheese, shaved red onion and candied pecans over spinach and mixed greens tossed in house-made green goddess dressing and drizzled with balsamic glaze | 15

KITCHEN PLATE

A sampling of three different house-made sides. Yum, yum and yummy | 18

ADDIE MAE'S CHICKEN & DUMPLING SOUP

Simple and delicious | 10

SIDES

- ◆ Cheddar Cheese Drop Biscuits | 7
- ◆ Creamy Mashed Potatoes | 7 ●
- ◆ Iron Skillet Sweet Potatoes | 7 ●
- ◆ Momma's Mac and Cheese | 8
- ◆ KC Greens: Kale and Collards | 6 ●
- ◆ Southern Slaw | 5 ●
- ◆ Cucumber Salad | 5 ●
- ◆ Basket of Fries | 8
- ◆ Potato Salad | 6
- ◆ Bradley's Grits | 6 ●

BUNS & SUCH

Served with house-made barbecue chips drizzled with icebox dressing



FRIED CHICKEN SANDWICH

BUTTERMILK-BRINED FOR 24 HOURS AND DOUBLE-BATTERED, DRESSED WITH HOT SAUCE AIOLI, ICEBERG LETTUCE, TOMATO AND BREAD AND BUTTER PICKLES | 17

THE ART BURGER*

Two beef patties topped with American cheese, Art's special sauce, tomato-bacon jam, lettuce, tomato, onion and pickles on a brioche bun | 17 Add pecan-smoked bacon | 2

FRIED CATFISH SANDWICH

Brioche bun with hot sauce aioli, iceberg lettuce and tomato | 16

HFK BARBECUE BUN

Sweet and spicy barbecue chopped pork piled high on a brioche bun and topped with Southern slaw | 16

BIG GROUPER SANDWICH*

Grilled Florida grouper, hot sauce aioli, iceberg lettuce and tomato | 21

THE COUNTRY CLUB

Grilled chicken topped with white cheddar, pecan-smoked bacon, red jalapeño jelly, lettuce and tomato on a brioche bun | 18

MAIN PLATES



ART'S FAMOUS FRIED CHICKEN

BUTTERMILK-BRINED FOR 24 HOURS THEN PERFECTLY FRIED. SERVED WITH CREAMY MASHED POTATOES, CHEDDAR DROP BISCUITS AND LOVE. | 28

FRIED CHICKEN & DOUGHNUTS

Two pieces of Chef Art Smith's famous fried chicken served with house-made sugar doughnuts and creamy mashed potatoes | 26

CHOPPED PORK BARBECUE PLATE

Dressed with HFK sweet and spicy barbecue sauce served with Momma's mac and cheese and a cheddar drop biscuit | 24

HANGER STEAK*

The "butcher's cut" is marinated overnight and served with grilled corn succotash, char-grilled asparagus, pickled onions and a dollop of potato salad. Ray's signature steak sauce on the side | 30

FRIED CATFISH

Accompanied by hushpuppies, grits and a side of remoulade | 22

SHRIMP & GRITS ●

Pan-seared shrimp with tomato gravy and Tasso ham served over creamy Bradley's grits | 26

FLORIDA GROUPER* ●

Fresh grouper grilled and served over KC Greens with iron skillet sweet potatoes | 32