

# THE RUX

*Sky high.*  
—  
*Down home.*

## APPETIZERS

### CHICKEN WINGS 18

CHOICE OF NASHVILLE HOT, STICKY BBQ, HOUSE DRY RUB, OR BUFFALO SERVED WITH RANCH AND CRUDITÉ

### PIMENTO CHEESE SPREAD 14

WHIPPED PIMENTO CHEESE, GARLIC CONFIT, FOCCACCIA

### HERITAGE BOARD 20

HOT HONEY GLAZED HAM, PIMENTO MOUSSE, SORGHUM BUTTER, PICKLED OKRA, PEACH PRESERVES, AND CORNBREAD BLINI

### COUNTRY HAM & ROLLS 12

SHAVED HAM, SWISS CHEESE, CARAMELIZED ONIONS, FRESH BAKED ROLLS, FLAKY SALT, AND HOT HONEY BUTTER

### SWEET POTATO CROQUETTE 10

FRYED SWEET POTATO, HOT HONEY GOAT CHEESE, CHILI FLAKES, PARMESAN, PEPPER JELLY

### TALLOW FRIES 10

BEEF TALLOW FRENCH FRIES, GARLIC AIOLI  
| ADD TRUFFLE +\$2

### BLACK EYED PEA HUMMUS 10

SERVED WITH GRILLED PITA

### FRIED GREEN TOMATO 10

FRYED GREEN TOMATOES, GREEN TOMATO JAM, WHIPPED PIMENTO GOAT CHEESE, COMEBACK SAUCE AND MUSTARD SEED RELISH

### CORN BREAD & HOT HONEY 6

FRESHLY BAKED CORN BREAD SERVED WITH HOT HONEY BUTTER

## SALADS

### CAESAR SALAD 12

FRESH ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS, CAESAR DRESSING

### FARMERS SALAD 16

KALE, ICEBERG, CHARRED BROCCOLINI, ROASTED CORN, PICKLED ONIONS, CHERRY TOMATOES, BARLEY, AVOCADO, BUTTERMILK VINAIGRETTE

### SOUTHERN HARVEST SALAD 18

SPINACH, KALE, CONFIT HEIRLOOM TOMATOES, PICKLED GREEN TOMATOES, COUNTRY HAM, CANDIED PECANS, DILL, CHIVES, TORN BURRATA, GARDEN HERB DRESSING

## ENHANCEMENTS

CHOICE OF PROTEIN:

CHICKEN 6 | SALMON 8 | STEAK 12

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## HANDHELDs

### **SMASHVILLE BURGER 16**

TWO SMASHED PATTIES, CHARRED ONIONS, AMERICAN CHEESE, HOUSE MADE BURGER SAUCE ON A POTATO BUN WITH A SIDE OF PICKLES

### **THE RUX ORIGINAL 22**

STEAKHOUSE BURGER, AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION, ON A BRIOCHE BUN

### **NASHVILLE HOT CHICKEN SANDWICH 16**

FRIED CHICKEN THIGH, NASHVILLE HOT SAUCE, GARDEN SLAW, AND PICKLES ON A BRIOCHE BUN

### **PO BOY 16**

CHOICE OF SHRIMP OR CATFISH, RÉMOULADE, LETTUCE, RED ONION, TOMATO, ON A FRENCH BAGUETTE

### **CATFISH TACOS 14**

FRIED CATFISH, PICKLED FRESNOS, TARTAR SAUCE, FENNEL SLAW, ON A FLOUR TORTILLA

### **STEAK TACOS 14**

SKIRT STEAK, FRIED GREEN TOMATOES, WHITE CHEDDAR CREMA, CHARRED SCALLION CHIMICHURRÍ, MUSTARD SEED RELISH, ON A FLOUR TORTILLA

## MAIN COURSES

### **FRiED CATFISH 24**

CATFISH FILET BATTERED IN CORNMEAL, BARLEY & BACON SUCCOTASH, AND ROASTED CORN WITH PIMENTO BUTTER

### **SOUTHERN CELLAR SHORT RIB 36**

12 HOUR BRAISED SHORT RIB, SWEET POTATO PUREE, PICKLED ONIONS

### **DRY AGED PORK CHOP 36**

BONE IN PORK CHOP, SMOKED CHEDDAR GRITS, SOUTHERN COLLARD GREENS, BOURBON APPLE CHUTNEY

### **BAYOU CAVATAPPI 26**

CAVATAPPI PASTA, BLACKENED CHICKEN, SAUTEED BELL PEPPERS, TASSO HAM, CAJUN CREAM SAUCE

### **BUTTERMILK FRIED CHICKEN 18**

BUTTERMILK FRIED CHICKEN THIGH, SOUTHERN STYLE COLLARD GREENS, COUNTRY BISCUIT, SERVED WITH HOT HONEY BUTTER

### **SHRIMP N' GRITS 22**

SAUTEED SHRIMP, CRISPY PORK, SMOKED CHEDDAR GRITS, CHARRED CORN AND PAN SAUCE

### **BLACKENED FLAT IRON 38**

BLACKENED FLAT IRON STEAK, SMOKED CHEDDAR POLENTA, GREEN BEANS, AND CANDIED PECAN BUTTER

## DESSERTS

### **PECAN MOUSSE 8**

WHIPPED PECAN MOUSSE, CANDIED PECANS, SALTED CARAMEL

### **LEMON CHESS PIE 12**

LEMON CUSTARD, FLAKY CRUST, VANILLA BEAN ICE CREAM

### **BANANA PUDDING 12**

A CLASSIC WITH A BOURBON PEANUT BUTTER TWIST