

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, FOCCACIA

**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**  
FRIED 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**  
FRIED 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

The Menu



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## HANDHELDS

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- 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  
CHIMICHURRI, MUSTARD SEED RELISH, ON A  
FLOUR TORTILLA

## MAIN COURSES

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- 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

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- PECAN MOUSSE 8**  
WHIPPED PECAN MOUSSE, CANDIED PECANS,  
SALTED CARAMEL
- BANANA PUDDING 12**  
A CLASSIC WITH A BOURBON PEANUT BUTTER  
TWIST
- LEMON CHESS PIE 12**  
LEMON CUSTARD, FLAKY CRUST,  
VANILLA BEAN ICE CREAM