

501 NORTH

KITCHEN + BAR

..... DINNER MENU

..... SPOONS

Oyster Stew Cup 5 / Bowl 7
She Crab Soup Lump and sherry Cup 5 / Bowl 8
Seasonal Cup mkt / Bowl mkt

..... SNACKS

Chargrilled Oysters* Half shell – blue cheese or garlic herb butter, crusty bread 3 for 7 / 6 for 13
Buttermilk Fried Onion Rings Sriracha ranch 6
Deviled Crabs A Tidewater tradition 4.50 ea / 2 for 8
Truffled Deviled Eggs Classic recipe with a touch of truffle oil 6
Fried Cheese Curds Garlic aioli 7
House Pimento Cheese Melba toast 7
Spoon Dropped Hush Puppies Whipped maple butter 8
Fried Gulf Count Oysters* Spicy cocktail and Mississippi comeback sauce 12
Roasted Beets Marinated feta, candied walnuts, preserved lemon 8
Pork Belly Burnt Ends Sweet and tangy BBQ sauce 7
Fancy Truffle House Cut Fries Truffle oil, parmesan, parsley, garlic aioli 7
Chesapeake Waffle Fries Old Bay, Sriaccha ranch 6
Crispy Fried Green Tomatoes Panko crusted goat cheese, MS comeback sauce 8
Lamb Meatballs Cucumber riatta, marinated feta, arugula, tahini garlic dressing 10

..... SMALL PLATES AND SHARES

Roasted Bone Marrow Parsley salad, crusty bread 13
Duck Rilette Grilled bread, grain mustard, gherkins 10
Crispy Wings Sweet & tangy BBQ, Alabama White Sauce, Parmesan Truffle Parsley, Garlic Herb, Classic Buffalo 10
Poutine House cut fries, fried cheese curds, brown pan gravy 9
Smoked Trout Spread Melba toast, capers, house pickled onions 10
Ahi Tuna Bites* Black sesame crusted, olive salad, arugula, creole mustard sauce 12
Boards:
Yankee Chef’s selection of assorted European meats, cheeses, breads, olives and other fancy stuff 16
Rebel Pimento cheese, smoked trout spread, country ham, gherkins, deviled eggs, breads 15
Fried Chicken Livers Warm blackberry pepper jelly or brown pan gravy 9
Jonah Crab Claws Garlic butter, creole seasoning, lemon, crusty bread 14
VA Chicken Tawook A.K.A. here as marinated chicken kabobs with garlic aoli 9

“THE ONLY TIME TO EAT DIET FOOD, IS WHILE YOU’RE WAITING FOR THE STEAK TO COOK.”

JULIA CHILD

“VEGETARIAN” IS AN OLD INDIAN WORD FOR BAD HUNTER

-SOMEONE SMART

..... FIELDS OF YONDER

Little Rabbit Mixed greens, tomato, cucumber, red pepper, radish, carrot 5
Belle of the Ball Mixed greens, pears, gorgonzola, candied walnuts, tomato, carrot, cucumber, red pepper, radish, creole mustard vinaigrette 10
Hail Yeah Caesar Mixed lettuces, lemon Dijon Caesar, tomato, bacon, parmesan, garlic parm crisp small 6 / large 9
It’s A Thai! Chicken Salad Crispy chicken, mixed greens, tomato, cucumber, radish, carrot, red pepper, green onion, cabbage, cilantro, peanut dressing 12
Rhinestone Cowboy Crispy chicken, sharp white cheddar, bacon crumbles, tomato, cucumber, mixed greens, radish, carrot, red pepper, chives, buttermilk ranch 13
Locked and Loaded Wedge Iceberg, seasoned tomatoes, bacon crumbles, pickled red onion, crispy bread crumbs, buttermilk blue cheese 9
Your Goat’s In My Yard Mixed greens, cucumber, tomato, red pepper, carrot, radish, candied walnuts, panko crusted goat cheese, prosciutto, balsamic vinaigrette 13
The Other Indian Grilled tandoori chicken, mixed greens, radish, scallions, red pepper, cilantro, carrot, chic peas, cucumber riatta, tahini garlic dressing, fry bread 13
Add: Chicken 4 / Ahi Tuna* 6
Salmon* 7 / Grilled Shrimp 9 / Jumbo Lump Crab Cake 10

..... FANCY FLATBREADS

The Mushroom Oyster mushroom, caramelized onion, gorgonzola, arugula 12
The Trout Smoked trout, Kalamata olive, capers, ricotta, mozzarella, radish 14
The Pig Crispy pork belly, prosciutto, goat cheese, arugula, tomato 13
The Duck Duck confit, apple, mozzarella, gruyere, caramelized onion, arugula 13
The Oyster* Fried oysters, bacon, baby spinach, parmesan, mozzarella 14
The Crab Lump crab, prosciutto, goat cheese, roasted red peppers 15
The Lamb Lamb meatball, roasted beets, feta, tomato, arugula, balsamic glaze 14
The Italian Capicola ham, salamis, tomato, ricotta, mozzarella 13
The Shrimp* Shrimp, scallop, parmesan, gruyere, garlic 15

..... NO FORKS HERE

Served with choice of one country side

French Melt Gruyere, swiss, caramelized onion, grilled sour dough 9
Add Pear 1.5 Add prosciutto 4
Classic Crispy Fried Chicken Pickles, lettuce, Dukes, brioche 11
Fried Bologna American cheese, caramelized onion, MS come back sauce, brioche 9
Jumbo Lump Crab Cake Shredded lettuce, tomato, brioche, lemon tartar 14
Birmingham Steak & Cheese* Shaved ribeye, provolone, caramelized onion, grilled sourdough, Alabama white sauce 13
Chicken Salad Melt 501 chicken salad, swiss, country ham, grilled sour dough 12
Smoked Turkey Sharp white cheddar cheese, crispy bacon, lettuce, tomato, MS come back sauce, brioche 12
PBLPCFGT Crispy pork belly, shredded lettuce, pimento cheese, fried green tomatoes, garlic aioli, brioche 11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions *Contains or may contain raw or undercooked ingredients. Please alert your server to any food allergies PRIOR to ordering. Menu items may contain or come into contact with many of the most common allergens. For more information, please speak with a manager. Although we take our guests’ allergies very seriously, because of the handcrafted nature of our menu items, the variety of foods used in our kitchen and our reliance on our suppliers, we cannot guarantee the accuracy of ingredient information or the possibility that an ingredient might be transferred among food items.

501 NORTH

KITCHEN + BAR

..... DINNER MENU

..... THOSE PO' BOYS

Served on classic Leidenheimer bread and dressed with shredded lettuce, tomato & pickles & choice of one country side

Fried Gulf Oyster* MS comeback sauce | 3

Fried Gulf Shrimp MS comeback sauce | 2

Southern Fried Chicken Thighs w/pickles, Duke's mayo | 0

Shaved Ribeye w/mushrooms, brown pan gravy & swiss | 2

Fried Chicken Livers w/creamy coleslaw & creole mustard vinaigrette | 9

Cola and Red Wine Braised Short Ribs Buttermilk fried onion rings, garlic aioli | 1

Muffuletta Cotto and genoa salami, ham, provolone, swiss, olive salad, classic Leidenheimer bread | 2

..... PORCH DOGS

Choice of one country side

Nekked as a Jaybird Dogs Dress 'em up yourself | 6

Pool Room Slaw Dogs Two dogs topped with a Fayetteville TN classic "pool room" mustard based hot & spicy slaw | 7

Redneck Row Dogs Two bacon wrapped dogs topped with house creamy cole slaw, pimento cheese and fried onion rings | 9

Double Dog Dare Ya Two dogs topped with mac n' cheese, crispy pork belly burnt ends, sweet and tangy bbq sauce | 9

..... HALF-POUND BURGERS

*There's room on Earth for all of God's creatures...
right next to the mashed potatoes.*

All burgers* are seasoned and served on a brioche bun & choice of one country side (except The Melt) To sub a Bison* or Lamb burger* + 3
Turkey burger or House Veggie burger + 2

Plain Jane Shredded lettuce, tomato, onion, pickles | 8
- Add cheese, bacon, mushrooms or caramelized onion + |

Scarlett Goat cheese, arugula, fried green tomato, Dukes mayo | 0

Rhett Pimento cheese, crispy pork belly, fried onion rings, shredded lettuce, tomato, MS comeback sauce | 1

John Wayne White cheddar, bacon, caramelized onion, shredded lettuce, tomato, B-2 sauce (almost A-1 sauce) | 1

Georgia Diner Double Two 4 oz all beef burgers, American cheese, shredded lettuce, tomato, onion, pickles, MS comeback sauce | 0

Dallas Ranch Owner Mushrooms, swiss, caramelized onion, arugula, tomato, Dukes mayo, roasted bone marrow | 3

The Melt American, swiss, bacon, caramelized onion, Duke's on grilled sourdough | 1

Fayetteville, TN "Slaw Burger" Spicy pool room slaw, American, pickles and onion | 0

..... NOODLES AND ZOODLES

Choice of tagliatelle pasta, zucchini noodles or 50/50

Shrimp Red pepper, mushroom, cajun cream, green onion, parmesan | 5

Chicken Baby spinach, caramelized onion, prosciutto, garlic, gruyere cream sauce | 4

Duck Confit Aglio olio, lemon, black pepper | 8

Lamb Meatballs Ricotta, crushed tomato, kalamata, feta, garlic, arugula | 8

..... FROM THE RANCH

Served with choice of two sides, except for Shephard's Pie, Pot Pie and steak Frites

8 oz Sirloin* Choice of butter: bone marrow, blue cheese or garlic herb or red wine mushroom sauce | 5

12 oz Ribeye* Choice of butter: bone marrow, blue cheese or garlic herb or red wine mushroom sauce | 3

10 oz Steak Frites* Chargrilled flat iron, herb butter, truffle fries, garlic aioli - one additional side | 8

Sunday Shepherd's Pie Savory ground beef, veggies, herbs, white cheddar garlic mashed potato crust | 0

Granny's Meatloaf Bacon wrapped, house recipe | 2

Chickadee Pot Pie Chunks of chicken and veggies, sage, rosemary, thyme in a creamy, savory sauce, puff pastry crust | 0

Drunken Short Ribs Cola & red wine braised tender beef, veggies and herbs | 4

Moo & Cheese* Big bowl of our 3-cheese mac and cheese topped with griddled shaved ribeye, with B-2 sauce | 3

Chicken Fried Chicken Crispy fried chicken thighs smothered in our creamy country ham white gravy | 3

..... GONE FISHIN'

Served with choice of two sides except Fish & Chips

Fish & Chips Over a pound of lightly fried, wild caught Alaskan pollock, piled high, house cut fries, coleslaw, lemon tartar | 3

Fried Gulf Shrimp Spicy cocktail or MS comeback sauce
6 / 16 | 10 / 22

Fried Gulf Oysters* Spicy cocktail or MS comeback sauce | 5

Fried Flounder Lemon tartar | 6

Fried Sea Scallops* Spicy cocktail or MS comeback sauce | 3

Fish of the Day* Grilled, broiled or spicy blackened, lemon tartar Mkt

Pan Seared Scallops Brown butter pan sauce | 3

Stuffed Flounder Lump crab, country ham white gravy | 4

Rockfish Tomato broth, white wine, shallots, thyme | 2

Salmon Lemon dill crema, feta, kalamata | 9

Whole Roasted Branzino Caper butter, lemon, parsley, rosemary | 1

Tidewater Jumbo Lump Crab Cakes Broiled or fried | 4

Seafood Au Gratin Shrimp, scallops, Jarlsburg, thyme | 2

..... COUNTRY SIDES 3.5

Balsamic glazed roasted beets / House cut fries / Creamy coleslaw / Hush puppies / Limas / Corn bread / Beans and greens / Garlic mashers / Deviled egg potato salad

..... FANCY FIXINS' 4.5

Three cheese mac and cheese / Parmesan truffle fries / Buttermilk onion rings / Au gratin potatoes / Waffle fries / Duck fat roasted potatoes (after 4pm)
Seasonal vegetable (after 4pm)

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