



Paula Deen's FAMILY KITCHEN

Happy Thanksgiving Y'all!

Thanksgiving is one of my favorite holidays. Gather around a delicious family style meal, and take time to enjoy the greatest things in life. From my table to yours, love and best dishes.

Paula Deen

Traditional Thanksgiving Dishes

CLASSIC ROAST TURKEY AND DRESSING

Tender Turkey Breast brushed with butter and roasted until golden brown. Served with cornbread dressing and a rich turkey gravy.

BAKED HAM WITH CITRUS GLAZE

Delicious baked ham, sliced thick and basted with a tangy citrus glaze.

OVEN ROASTED PORK LOIN

Tender oven roasted boneless pork loin rubbed with fresh herbs and spices.

Served with Paula's Traditional Sides

SOUTHERN-STYLE GREEN BEANS

CREAMED POTATOES

FRESH CANDIED YAMS

BAKED MAC AND CHEESE

Southern Desserts [Everybody gets one]

OOEY GOOEY BUTTER CAKE [chocolate or vanilla]

Paula's signature melt-in-your-mouth dessert.
An experience all its own!

APPLE COBBLER

Paula's Cobbler lovingly baked to create a bubbling Southern favorite.

Adult 36.99 per person *Kids* (3-5) 6.99 (6-10) 15.99 per person

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.



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Music City Mixers

BANANA MOONSHINE BLISS

Banana pudding in a glass! Banana pudding moonshine, vanilla vodka, banana liqueur, and half & half make a creamy Southern sipper. – 14.99

BERRY SOUTHERN SHINE

Tito's Vodka, Ole Smokey Strawberry Moonshine, lemonade, and blueberry purée come together for one berry-refreshing cocktail. – 14.99

NASHVILLE HOT BLOODY MARY

A spicy twist with St. George Chili Vodka, Paula's Bloody Mary mix, and a crispy fried chicken wing garnish. – 14.99

SAVANNAH LEMONADE

Sweet tea vodka, peach schnapps, lemonade, and Sprite—Southern sunshine in a glass. – 14.99

SOUTHERN PUNCH

Ole Smokey Salty Watermelon and Peach Whiskeys blend into a smooth, whiskey-forward punch. – 14.99

MARGARITA Y'ALL

1800 Silver Tequila, fresh lime juice, and agave nectar—Southern simple and smooth. – 11.99

SAVANNAH BOURBON BELLINI

Bulleit Bourbon, peach schnapps, and bubbly champagne for a peachy Southern twist. – 11.99

MIMOSA

Prosecco with orange juice or cranberry juice. – 9.99

Frozen Drinks

FROZEN STRAWBERRY DAIQUIRI – 11

SEASONAL DAILY COCKTAIL – 11

*Ask your server for details.

Spirits 9.99

JACK DANIELS BULLIET BOURBON TITO'S VODKA

TANQUERAY BACARDI 1800 TEQUILA

Wine [by the glass]

Red

COASTAL VINES
Cabernet Sauvignon, California – 7

CLOS DU BOIS
Pinot Noir, California – 9

COLUMBIA CREST
Melot, California – 9

White

BERINGER
White Zinfandel, California – 7

LOVE AND EXILE ANONYMOUS
Sauvignon Blanc, Nashville, TN – 9

COLUMBIA CREST
Chardonnay, Washington – 9

Beer

Local

CALLA IPA Yazoo Brewing Company, Nashville, TN – 6

NUT BROWN ALE Blackstone Brewery, Nashville, TN – 6

LIL DARLIN, ORANGE WHEAT Mill Creek Brewing Company, Nashville, TN – 6

TRAFFIC IPA Crosstown Brewing Company, Memphis, TN – 6

NASHVILLE ORIGINAL LAGER Nashville Brewing Company, Nashville, TN – 6

Domestic

BUD LIGHT Light Lager, St. Louis, MO – 5.5

MICHELOB ULTRA Light Lager, St. Louis, MO – 5.5

YUENGLING Lager, Pottsville, PA – 5.5