



# Paula Deen's FAMILY KITCHEN

## Appetizers

### GRANDMAMA PAUL'S FRIED GREEN TOMATOES

Fried crisp and topped with roasted red pepper sauce. Accompanied by a sweet onion relish. "They'll make your tongue want to slap your brains out!" 7.99

### FLASH-FRIED OKRA

Soaked in buttermilk, dredged in flour, then fried golden. Served with sweet chili aioli sauce for "can't stop dipping goodness." 8.49

### "SHORE IS GOOD" SEAFOOD DIP

Bubbling-hot creaminess, loaded with Gulf shrimp and Maryland blue crab. A dip with good, down-home flavor in its soul. 10.99

## Family Style Lunch

In true Southern tradition, we serve a family style spread of hearty Down Home Dishes with Paula's Famous Sides to be selected and shared by the table. And sure as day follows night, dessert will be served.

Enjoy unlimited refills. Happy eating y'all!

### The Albany

Choose 2 Down Home Dishes and 4 of Paula's Famous Sides for the table.  
17.99 per person

### The Savannah

Choose 3 Down Home Dishes and 4 of Paula's Famous Sides for the table.  
19.99 per person

Kids (5-10) 9.99 per person

## Down Home Dishes

### BEST EVER SOUTHERN FRIED CHICKEN

Our specially seasoned, hand-breaded chicken, fried crisp and golden. "Some things in life can't be improved upon!"

### BEEF POT ROAST

Slow roasted 'til tender and full of flavor. Lovingly shredded, ladled over buttered white rice. "Comfort food at its finest!"

### CHICKEN-FRIED PORK CHOP

Boneless tender pork coated with seasoned flour, then fried golden on the stovetop. Drizzled in the best gravy ever created by it's own flavorful pan drippings.

### OL' FASHIONED SOUTHERN MEATLOAF

Thick-sliced, sweet and tangy meatloaf covered in crispy tobacco onions. No wonder Paula's recipe has a reputation all it's own!

### SPARE RIBS

Slow roasted, fall-off-the bone pork ribs smothered in tangy barbecue sauce. "The perfect blend of sweet and spicy, Y'all!"

### CHICKEN & DUMPLINGS

Tender pulled chicken and hand-rolled dumplings simmered in a savory chicken gravy. "It's been a staple at my family table for as long as I can remember."

### GEORGIA FRIED CATFISH

"We love our fish lightly fried with a flour and cornmeal coating, and you will, too!" Served with Paula's zingy tartar sauce.

### LOW COUNTRY CHICKEN

Tender marinated breast of chicken sautéed with shallots and mushrooms in a Southern white wine sauce. The Queen of Southern Cuisine's favorite!

## Paula's Famous Sides

GREEN BEANS  
CREAMED POTATOES  
COLLARD GREENS  
FRESH CANDIED YAMS  
SQUASH CASSEROLE  
COLE SLAW

POPPYSEED TOSSED SALAD  
BUTTERED WHITE RICE  
CORN CASSEROLE  
BAKED MAC AND CHEESE  
BLACK EYED PEAS  
CREAMED CORN  
BROCCOLI CASSEROLE

## Southern Desserts

[Everybody gets one]

### OOEY GOOEY BUTTER CAKE

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

### BANANA PUDDING

"Mouthwateringly delicious, Y'all!" Rich and creamy custard with fresh bananas and sweet vanilla wafers, topped with a dollop of whipped cream.

### SEASONAL COBBLER

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

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.