



Lunch

THE SUTLER SALOON

Dinner



GLUTEN SENSITIVE MENU

SMALL PLATES

SMOKED BRISKET NACHOS.....10.95
queso, fresno chiles, jalapeño,
pico, lettuce, cilantro, sour cream

FRIED PICKLES & OKRA.....7.95
buttermilk dill ranch

GUACAMOLE TRIO.....11.95
classic, lump crab, habanero mango

SMOKED WINGS.....9.95
alabama white

SUTLER QUESO DIP.....6.50
b&b jalapeño, chips

TOMATO SOUP....cup 3.95 bowl 6.95
grilled baguette

CHILI.....cup 4.95 bowl 7.50
fritos, sour cream, jalapeño
load it with diced onion & cheddar +1

SALADS

ADD GRILLED CHICKEN OR FRIED CHICKEN +3
ADD SMOKED BEEF BRISKET OR GRILLED SHRIMP +6

AVOCADO SALAD.....11.95
shaved red onion, radish, cotija, black beans,
cherry tomato, pepitas, cilantro, lime agave
vinaigrette

COBB WEDGE.....11.95
avocado, tomato, blue cheese, bacon, egg,
jalapeño ranch

SOUTHERN HARVEST.....11.95
green cabbage, kale, apple, roasted sweet potato,
toasted pecans, red onion, poppy dressing

TACOS & ENTREES

HOT CATFISH TACOS11
kale peanut slaw, comeback sauce

SHRIMP & GRITS.....13.95
grilled shrimp, green chili cheese
grits, cajun andouille cream

WHISKEY STEAK*14.95
6oz sirloin, crispy onions, whiskey
glaze, loaded mashed potatoes

EVERY SAT & SUN



NOTE ABOUT ALLERGEN INFO:

It is important that you are aware that milk, eggs, tree nuts, seafood, soy, wheat, sesame products, crustacean shellfish, fish, sulfites and other allergens are present in our restaurant. We ask that when placing your order you alert your server and the manager on duty to your allergy or sensitivity. We will then try our best to avoid any accidental cross-contact, but we **do not** have separate equipment dedicated for the preparation of allergen-based food requests. All food in our establishment may come into contact with surfaces, fryers, grills, utensils or other equipment that have previously contacted an allergen. No allergen or nutritional information in restaurant materials or our website should ever be considered a guarantee, but simply our effort to better serve our customers.

NEIGHBORHOOD BAR



LEGENDARY ROOTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
A 20% gratuity will be added to groups of 8 or more.