

**STARTERS**

**JASPER BOARD**

AN ARRAY OF SOUTHERN GOODNESS PERFECT FOR SHARING WITH THE TABLE. SMOKED FISH DIP. PIMENTO CHEESE. SHAVED COUNTRY AND TASSO HAMS. BREAD AND BUTTER PICKLES. CANDIED PECANS AND BUTTERMILK CRACKERS | 18

**CHURCH LADY DEVILED EGGS** ⑩

HFK-style whole deviled eggs | 12

**BEE HAVEN BAY FRIED GREEN TOMATOES**

Shaved ham, remoulade sauce and dressed local greens | 14

**THIGH HIGH CHICKEN BISCUITS**

Three biscuits topped with Chef Art's famous fried chicken thighs and bread and butter pickles. Drizzled with hot honey | 15

**BUNCH OF PUPPIES**

House-made hushpuppies served with pimento cheese and red jalapeño jelly | 10

**KEY WEST SHRIMP COCKTAIL**

Seasoned shrimp hand-tossed with avocado, mango and our house-made cocktail sauce. Served with buttermilk crackers | 15

**HAM & JAM BISCUITS**

Three biscuits layered with pimento cheese, Tasso ham, shaved country ham and blackberry fig jam | 12

**SALADS & SUCH**

**FRIED CHICKEN SALAD**

Mixed greens, egg, heirloom cherry tomatoes and cucumber tossed with icebox dressing, cheddar biscuit croutons and fresh herbs | 18

**HARVEST SALAD**

Mixed greens tossed with fire-roasted red peppers and corn, shredded white cheddar cheese, heirloom cherry tomatoes and house-made balsamic dressing. Topped with grilled chicken, avocado and hushpuppies | 18

**SPINACH & KALE CHOPPED SALAD**

Chopped baby kale and spinach tossed in strawberry poppy seed vinaigrette and topped with seasonal strawberries, blueberries, shaved red onion, cucumber, crumbled goat cheese, candied pecans, fresh herbs and grilled chicken breast | 18

**KITCHEN PLATE**

A sampling of three different house-made sides. Yum, yum and yummy | 18

**ADDIE MAE'S CHICKEN & DUMPLING SOUP**

Simple, delicious and filled with house-made dumplings, chicken and veggies. Just like Momma used to make | 10

**SIDES**

- ◆ Cheddar Cheese Drop Biscuits | 7
- ◆ Creamy Mashed Potatoes | 7 ⑩
- ◆ Grilled Corn Succotash | 7 ⑩
- ◆ Momma's Mac and Cheese | 8
- ◆ KC Greens: Braised Kale and Collard Greens | 6 ⑩
- ◆ Southern Slaw | 5 ⑩
- ◆ Carrot Soufflé | 7
- ◆ Basket of Fries | 8
- ◆ Bradley's Grits | 6 ⑩

**BUNS & SUCH**

Served with house-made barbecue chips drizzled with icebox dressing

**FRIED CHICKEN SANDWICH**

BUTTERMILK-BRINED FOR 24 HOURS AND DOUBLE-BATTERED, DRESSED WITH HOT SAUCE AIOLI, ICEBERG LETTUCE, TOMATO AND BREAD AND BUTTER PICKLES | 17

**THE ART BURGER\***

Two beef patties topped with American cheese, Art's special sauce, tomato-bacon jam, lettuce, tomato, onion and pickles on a brioche bun | 18

**HFK BARBECUE BUN**

Sweet and spicy barbecue chopped pork piled high on a brioche bun and topped with Southern slaw | 16

**BIG FISH SANDWICH\***

Fresh catch of the day netted locally and prepared back on dry land with the chef's special touch | 20

**THE COUNTRY CLUB**

Grilled chicken topped with white cheddar, pecan-smoked bacon, red jalapeño jelly, lettuce and tomato on a brioche bun | 18

**MAIN PLATES**

**ART'S FAMOUS FRIED CHICKEN**

BUTTERMILK-BRINED FOR 24 HOURS THEN PERFECTLY FRIED. SERVED WITH CREAMY MASHED POTATOES, A CHEDDAR DROP BISCUIT AND LOVE. 128

**FRIED CHICKEN & DOUGHNUTS**

Two pieces of Chef Art Smith's famous fried chicken served with house-made sugar doughnuts and creamy mashed potatoes | 26

**CHOPPED PORK BARBECUE PLATE**

Dressed with HFK sweet and spicy barbecue sauce served with Momma's mac and cheese and a cheddar drop biscuit | 26

**BRAISED SHORT RIBS**

This fancy "pot roast" is made by slow-cooking boneless beef short ribs until they are fork tender. Served over creamy mashed potatoes with grilled corn succotash | 30

**FRIED CATFISH**

Accompanied by hushpuppies, grits and a side of remoulade | 22

**SHRIMP & GRITS** ⑩

Pan-seared shrimp with tomato gravy and Tasso ham served over creamy Bradley's grits | 26

**FLORIDA GROUPEL\*** ⑩

Fresh grouper grilled and served over KC Greens accompanied by carrot soufflé | 32

**CAPITOL MEATLOAF**

Chef Art's delectable meatloaf, often requested during his service at the Florida Governor's Mansion, served over creamy mashed potatoes with roasted baby carrots, Brussels sprouts and sides of tomato and sausage gravies | 26