

## *A Taste of True Southern Comfort*

*Welcome to a table where every dish tells a story — one of tradition, soul, and simple pleasures. From the buttery crunch of fried pickles to the sweet harmony of chicken and waffles, each bite celebrates the South's love for comfort and flavor. Savor the Lowcountry elegance of She-Crab Soup, the coastal charm of a golden Cuban Sandwich, and the timeless goodness of Hoppin' John simmered low and slow. End your meal with a touch of indulgence, our rich Mississippi Mud Pie or sweet, herbed twists on Southern classics like roasted acorn squash and golden sweet potato balls. Whether born in the bayou or baked in the Bluegrass, these dishes come together to honor what the South does best: good food, good company, and unforgettable flavor.*

*Chef Heather Rasnick*

*12:00 pm-1:45pm Tuesday and Thursday 6200 W*

*Central Texas Expy Building 220 Room 118*

*Killeen, TX*



## **Appetizer and Soup**

### **Sweet Potato Balls**

Mashed sweet potatoes mixed with spicy sausage rolled into crisp golden bites, and lightly fried. Sweet, savory, and buttery — a delightful twist on a Southern favorite with a modern touch.

\$7.50

### **Spicy Hearty Chili & Cornbread**

Slow-simmered chili loaded with seasoned ground beef, tomatoes, beans, and bold Southern spices — rich, smoky, and full of flavor. Served with a golden slice of buttery cornbread

\$8.00

## **Entrees**

### **Cuban Sandwich**

A golden-pressed sandwich layered with roasted pork, smoked ham, Swiss cheese, dill pickles, and tangy mustard on crisp Cuban bread. Served hot and melty — a perfect fusion of Southern and tropical flair.

\$7.50

### **Chicken and Waffles**

Crispy buttermilk fried chicken perched atop golden Belgian waffles, drizzled with warm hot honey. A sweet and savory Southern classic that brings comfort and crunch in perfect harmony.

\$8.00

## **Sides**

All sides are \$3.50

### **Hoppin' John**

A comforting dish of seasoned black-eyed peas and rice simmered with smoky bacon, onions, and peppers. Traditionally served on New Year's Day for good luck, it's hearty, savory, and full of down-home flavor.

### **Smothered Potatoes & Peppers**

Tender sliced potatoes slow-cooked with sweet bell peppers, onions, and a touch of seasoned butter until perfectly caramelized. A hearty Southern classic that's simple, savory, and full of down-home comfort in every bite.

### **Nashville Hot Cauliflower**

Crispy, golden cauliflower florets tossed in fiery Nashville-style hot sauce, bringing the perfect balance of heat and crunch. Served with cool buttermilk ranch for a Southern kick that's bold, addictive, and completely meat-free.

### **Parmesan Herb-Roasted Acorn Squash**

Tender acorn squash roasted until caramelized, then sprinkled with Parmesan cheese, fresh rosemary, and thyme. A warm and aromatic side that balances sweetness with savory herb richness.

## **Desserts**

### **Mississippi Mud Pie**

A decadent Southern classic layered with a buttery chocolate cookie crust, velvety chocolate pudding, and rich fudge topping. Finished with fresh whipped cream and a drizzle of chocolate sauce for pure indulgence in every bite.

\$7.00