Southern Comfort Bar & Grill

"Let the good times roll"

We at Southern Comfort Bar and Grill believe that our food should be prepared as fresh as possible. No canned or frozen foods unless absolutely necessary.

All of our sauces, marinades, brines and rubs are made in-house almost daily. Also made fresh are our in-house cured meats.

Blaine Byrkat, Stefani Halloran and all the employees understand that our guests deserve the highest quality of food and service to make your dining experience pleasant and memorable.

This is Southern Comfort Bar and Grill's mission.

"Let the good times roll"

937-437-0443
Appetizers

Bacon Ranch Chicken Skewers
Chicken marinated in special blend ranch dressing, wrapped in bacon and grilled. Served with chipotle ranch sauce. 6.99

Buffalo Chicken Dip
This has all the great flavors of Buffalo wings without the mess. Served with chips. 5.99

Fried Okra
Nothing says the South like a little fried okra. Served with our own special Creole sauce. 4.99

Sausage, Cheese & Onion Plate
Sausage, cheese and onion, sounds like a pizza, only no pie. Homemade house sausage, smoked cheddar cheese and onion relish, served on crackers. 6.99

Cajun Style BBQ Shrimp
Bubba never had this shrimp. Shrimp served in a spicy sauce with a cup of Jambalaya, along with bread for soppin’ up the juices. 7.99

Spicy Pimento Cheese Dip
A real old Southern tradition, a bit spicy. Spicy pimento cheese dip served warm with chips and fried pickles. 5.99

Combo Appetizer Platter
This bountiful platter has all the classics. Crawfish bacon sweet potato hush puppy, smoked fish dip, fried green tomatoes, fried pickles, onion rings and sweet potato chips. 10.99

Soups & Salads

Chicken and Sausage Gumbo
A favorite in N’awlins. Chicken, homemade sausage and okra in a spicy soup. 4.99

Southern Comfort Salad
Fresh baby spinach, mushrooms, red onion and hard-boiled egg, cranberries and grilled chicken. Served with a Caribbean Mango Vinaigrette. 8.99

Caesar Salad
A classic that never gets old. 6.99

Dinner Salad
3.99

Cobb Salad
A combination of lettuce, carrots, green pepper, onion, cucumber, celery, radishes, bacon, cheddar cheese and hard-boiled egg. 8.99

Dressings:
House (A red wine with roasted garlic & pepper)
Blue Cheese • Russian • Ranch
Italian • Avocado Ranch

Add To ANY Salad: Shrimp 3.99 • Fish 3.99 • Chicken 2.99

Notice: Containing raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Sandwiches

All sandwiches are served with fresh, hand-cut fries.

Southern Steak
A southwestern spice-rubbed brisket, smoked to perfection, topped with green chile verde, smoked cheddar cheese, onion relish and pickles, drizzled with a smoked paprika aioli. 8.99

Blackened or Deep Fried Fish Sandwich
Rubbed in our house blackening spice, seared crispy and dressed with homemade cole slaw and a Cajun remoulade. 8.99

New Paris Jerk Chicken
A chicken sandwich with a taste of the Caribbean. Spicy Jerk seasoned chicken served with a peach aioli. 7.99

Spring Street Pulled Pork
A southeastern favorite. Slow-smoked pork butt, topped with a sweet and tangy slaw and house-made Bar-B-Que sauce. 7.99

Southern Comfort Cuban Rueben
Specially seasoned roast pork, ham and pastrami, topped with Swiss cheese, pickles and sauerkraut. Served with your choice of roasted garlic yellow mustard or spicy mustard. 8.99

Shrimp Po' Boy
Breaded shrimp in a Southern style marinade, deep fried to perfection. Served with lettuce, tomato, onion and pickle. 8.99

Roasted Mushroom Sammie
Portobella mushroom complimented with roasted red, green and yellow peppers, sliced avocado, onions, zucchini, squash and tomatoes. Served with a cilantro aioli on top. 7.99

Ultimate Grilled Cheese
You've never seen a grilled cheese sandwich like this before. Two regular grilled cheese sandwiches stacked with pimento cheese in between. 6.99

Gourmet Burgers

All gourmet burgers are served with fresh, hand-cut fries.

Surf and Turf Burger
Our house-ground patty topped with a pineapple ring and shrimp coleslaw. 9.99

Bacon Burger
Our house-ground patty topped with applewood bacon, cheddar cheese, lettuce, tomato and onion. 8.99

Smoked Blue Cheeseburger
House-ground patty with smoked blue cheese buried in the middle, served with lettuce, tomato and onion. 8.99

Southern Comfort Burger
One not to forget. Our house-ground patty along with ham, fresh-made sausage, onion rings, Pepper Jack, cheddar and Muenster cheeses, lettuce, pickle and tomato. 9.99

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Dinners

Served with 2 sides except where noted.

Smoked BBQ Platter
Yo' Mama Smoked, But Never Like This! Fruitwood smoked ribs, chicken, pulled pork, brisket and fresh-made sausage, all rubbed and marinated in-house. Served with selective house sauces. 18.99

Pork Chop
Double-cut top chop, brined with fragrant spices, covered in an apple-raisin sauce, seared to a golden brown. 13.99

Jumpin' Jambalaya
Just sittin' on the dock of the Bayou dreaming of this Creole classic that is packed with vegetables, sausage and chicken. Served with one side. 10.99
Add shrimp for an additional 3.99

Not Yo Momma's Meatloaf
Better than Mom's. Fresh ground beef, pork and chicken, covered with a sweet tomato glaze and served with homemade gravy. 9.99

Cajun Catfish Nuggets
Cajun spice-rubbed, pan-seared or deep-fried. Served with tartar or remoulade sauce. 11.99

Southern Fried Chicken
Marinated with a special blend of spice and buttermilk, hand-battered and deep fried to a golden crisp. 10.99

Cajun-Style BBQ Shrimp
Shrimp served in a spicy sauce along with jambalaya rice. Served with one side. 12.99

N'Awlins Stuffed Bell Peppers
A yummy N'Awlins comfort food that will make you think you've died and gone to heaven. Bell peppers stuffed with house sausage and ham. 11.99

Smoked Salmon
Our in-house smoked salmon filet. 12.99

Crawfish Etouffee
A popular dish of the Bayou and backwaters of Louisiana. A spicy slightly thickened stew, served over rice with choice of one side. 12.99

Chicken Pot Pie
Grandma's favorite, served with mashed potatoes and choice of one side. 9.99

Rib-Eye Steak
A 12 oz. rib-eye grilled to perfection. 13.99.
Shrimp additional 3.99

Shrimp and Grits
Nothing says Southern more than a helping of creamy grits and shrimp. 11.99

SIDES 1.79
Hand-Cut French Fries
Hand-Cut Sweet Potato Chips
Garlic Mashed Potatoes
Macaroni & Cheese
Sweet Potato Pie Mash
Fried Green Tomatoes
Green Beans
Fried Pickles
Fried Okra

SIDES 2.99
Loaded Baked Potato
Side Salad

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Kid's Meals

For the under 12 crowd only. Served with our fresh, hand-cut fries.

**Kids Grilled Cheese**
One half of the Ultimate Grilled Cheese Sandwich. 3.99

**Chicken Fingers**
Kid-sized chicken fingers, fried to a golden brown. 5.99

**Kids Burger**
4 ounce house-ground patty. 5.99

**Macaroni and Cheese**
Homemade Mac and Cheese. 4.99

Desserts

Our desserts are all homemade just for you.

**Salted Chocolate Caramel Brownie**
Delicious chocolate brownie drizzled with salted caramel and dark chocolate on a chocolate covered pretzel crust. 3.99

**Fruit Cobblers**
Just like Grandma made. 3.99

**Pecan Pie**
Whether it’s pronounced “Pi-kan or Pee-kan,” it’s all good! 3.99

**Cheesecake**
A Northern dessert with a Southern Twist. 3.99

**Sugar Cream Pie**
Sweet and creamy, the perfect way to finish off a meal. 3.99

Beverages

We proudly serve Coca Cola products:
Coke, Diet Coke, Sprite, Lemonade and Sweet Tea

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Bayou Backwater
Looks like the backwater of the Mighty Mississippi. Made with Southern Comfort and fresh Lemonade.

Blue Suede Shoes
Don't step on the lady's blue suede shoes. Made with Southern Comfort, Crème de Banana and Blue Curacao.

Alligator Swamp Water
All the 'Gators are drinkin' it. Melon Liqueur and Orange Juice.

Memphis Belle
We loved her then and we love her now. Brandy, Southern Comfort, Lemon Juice and Curacao.

Mississippi Mud
Southern Comfort, Coffee Liqueur and Vanilla ice cream blended into an adult shake.

Cajun Lemonade
A salute to the flavors of New Orleans, a mildly spicy lemonade-Rum, Fresh Lemonade, Tabasco and 7-Up.

Church of the Fallen...Down Drunk
Southern Comfort, Triple Sec, Sour Mix and Fresh Lime.

SOCO's Kool-aid
Southern Comfort, Amaretto and Cranberry Juice.

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