



Tupelo Honey Cafe is stuck on kids!

Surely by now, even the youngest of palates knows chickens do NOT have fingers.

At Tupelo Honey Cafe, we believe in treating our younger customers with the same respect as their older counterparts. Our kids' menu reflects the same full-flavored, quality food we serve throughout the restaurant – and we add a little extra scratch-made fun, because kids know having fun is what it's all about.

Fun things aside, we're serious about offering healthy options to our young diners. Eating smart starts early, and we like being a partner in that process by offering food and food preparation that equals both good eating as well as eating well.

Sweet Potato Pancake » Our claim to fame!
Two small buttermilk pancakes flavored with sweet potatoes and cinnamon, topped with powdered sugar and butter: 3.75

Kids Country Breakfast » One free-range egg, scrambled, and served with your choice of bacon or sausage and a choice of home fries, Goat Cheese Grits or asparagus: 3.95

Tupelo's Famous Cheeseburger » Our burgers are made from hormone-free beef from our friends down the road at Hickory Nut Gap Farm. Topped with cheddar and served on a whole wheat bun with a side of home fries. It's burger perfection! 6.25

Tupelo Burger Without The Moo »
Our scratch-made black bean burger is one of our most popular menu items. Try it and you'll know why! Served on a whole wheat bun and a side of home fries: 5.95

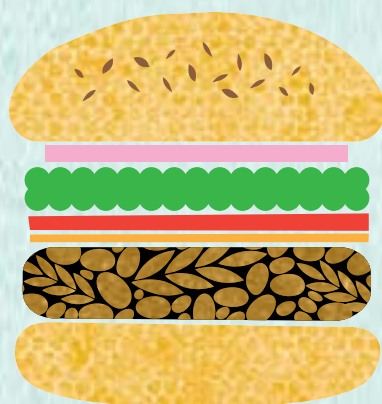
Cheesy Grill » Our yummy version of a grilled cheese sandwich is made with Texas toast and cheddar cheese and served with your choice of a farm fresh side: 3.45

Marinated Chicken Breast » Our delicious chicken is marinated, grilled and carved into slices easy enough for young hands to manage. Choose any farm fresh side as an accompaniment: 5.95

For Kids Who Love Barbecue »
Slow-cooked, hand-pulled pork served tossed in Tupelo's signature sauce. Served with fried corn on the cob and seasoned black-eyed peas: 6.95

Shrimp and Grits » Three large shrimp sautéed and served over goat cheese grits and topped with roasted red peppers in a buttery sauce: 7.99

Color My Plate » Did you know the more colors you have on your plate, the healthier your food? Pick three of our farm fresh sides and see how many shades of goodness end up on your plate: 5.75



FARM-FRESH SIDES

*A la Carte 1.99 each
(and you may substitute any side)*

- Home fries
- Sweet potato fries
- Organic dippin' carrots with house-made ranch dressing **G S**
- Sauteed greens **V**
- Kid's side salad **V G S**
- Seasonal fruit salad **G S**
- Fried corn on the cob
- Mac and cheese **S**
- Smashed sweet potatoes **G S**
- Goat cheese grits **G S**
- Fried okra
- Cheesy smashed cauliflower **G S**
- Seasoned black-eyed peas **V G S**

- V** Vegan
- G** Gluten Free
- S** Soy Free