

SIX SOUTH

ROOFTOP BAR

FALL MENU 2025

STARTERS

Deviled Eggs

Five Southern-Style Deviled Eggs topped with Poached Shrimp and Pickled Red Onion • \$15

Charcuterie Board

Chef's Selection of Assorted Meats and Cheeses, Whole Grain Mustard, Seasonal Jams & Crostini • \$36

Spinach Dip

House made Creamed Spinach with Parmesan and White Cheddar, served with Crostini • \$15

Herb-Seared Lamb Chop

Half Rack of Lamb with Potato Salad, Pickled Vegetables, Collard Greens & Mint Chimichurri • \$25

SALADS

Baby Iceberg Salad

Tomato, Bacon, Red Onion, Bleu Cheese Crumbles & Buttermilk Herb Dressing • \$14

Add to Any Salad:

6oz Steak • \$15

6oz Chicken Breast • \$10

7oz Salmon • \$12

ENTRÉES

Six South Sliders

3 House-made Patties with House made Pickles, Bacon Jam, White Cheddar and House-Cut Fries • \$25

Faroe Island Salmon

Seared 7oz Salmon with Jimmy Red Grits, Herb-Roasted Mushrooms & a Tomato-Micro Basil Salad • \$40

Shrimp & Grits

Georgia Shrimp with Jimmy Red Grits, Mushrooms, Grape Tomatoes, Bell Peppers & Smoked Tomato-Tasso Sauce • \$30

Bar Steak

8oz Steak with Broccolini, Cippolini Onions, Herb-Roasted Mushrooms, Buttermilk Herb Whipped Potatoes & Red Wine Demi-Glace • \$35

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*