

An abstract graphic featuring a series of wavy, horizontal lines in a palette of brown, orange, and yellow. The lines are arranged in a repeating pattern, creating a sense of movement and depth. The colors transition from a dark brown at the top to a bright yellow in the middle, and then back to a dark brown at the bottom. The lines are of varying thickness and are set against a light beige background.

SOUTH HOUSE





PLATTERS

(Serves 20-30 people)

Tax and gratuity not included

POBLANO GRILLED CHEESE SANDWICHES / \$60

Roasted poblano peppers smothered in cheese on texas toast

BACON WRAPPED ONION RINGS / \$70

Served with a creamy sriracha sauce

DEVILLED EGGS / \$50

With smoked paprika mustard yolk, pimento, bread and butter pickle

CHIPS & SALSA / \$40

Add Guacamole / \$20 Add Queso / \$15

Served with homemade tortilla chips

MAC N CHEESE / \$40

FRENCH FRIES / \$35

WINGS / \$80

Wings made with Grandpo's Dry Rub and candied bbq sauce

CHICKEN QUESADILLA / \$70

Chicken, pepper jack cheese, and picco de gallo

VEGGIE QUESADILLA / \$50

Peppers, onions

SOUTHERN STYLE CRAB CAKES / \$90

Served with a chipolte aioli

SLIDERS / \$70

(approx. 30 mini burgers)

Beef and cheddar, pulled pork, or brisket

SKEWERS OR KABOB STYLE: CHICKEN / \$65 — BEEF, SHRIMP / \$75

SHRIMP AND GRITS BITES / \$66

MINI TACOS / \$65





PASSED APPETIZERS

(Minimum 25 people)

Tax and gratuity not included

\$25 PER PERSON / PER HOUR WITH ANY BAR PACKAGE

CHOICE OF 3

ROASTED TOMATO GRILLED CHEESE / POBLANO

MAC N' CHEESE CUPS

DEVILLED EGGS

CRAB CAKES

MINI TACOS (PULLED PORK, BRISKET, PULLED CHICKEN, FISH)

MINI CHICKEN AND WAFFLES

SLIDERS (PULLED PORK, BEEF, OR BRISKET)

SHRIMP AND GRITS BITES

SKEWERS OR KABOB STYLE: CHICKEN, BEEF, SHRIMP, VEGGIE



FAMILY STYLE DINNER

For parties size 12 or more
\$60 / PER PERSON

APPETIZERS / CHOICE OF 2

BBQ WINGS

With Grandpo's Dry Rub & candied BBQ sauce

BACON WRAPPED ONION RINGS

With creamy sriracha sauce

FRIED PICKLES

Craft beer battered

FRESH GUACAMOLE

Served with homemade tortilla chips

DEVILED EGGS

With smoked paprika mustard yolk, pimento, bread and butter pickle

TAILGATE CHICKEN DIP

Shredded buffalo chicken, blue cheese, cream cheese, tortilla chips

TEXAS FRITO PIE

Brisket chili, sour cream, scallions, frito chips

SALADS / CHOICE OF 1

THE SOUTH HOUSE

Roasted diced sweet potatoes, mesclun greens with a balsamic orange dijon vinaigrette, grape tomatoes and toasted pecans

CESAR CHAVEZ

Romaine, roasted corn, tomatoes, black beans, tortilla chips, cojita cheese, southwest cesar, chipotle dressing

GREEN APPLE & WARM GOAT CHEESE SALAD

Crostini toast with a goat cheese smear & honey topped with a roasted pear garnished with thyme

ENTREE / CHOICE OF 2

SMOKED BBQ RIBS

COUNTRY FRIED STEAK

Served with country gravy

BUTTERMILK FRIED CHICKEN

SMOKED BEEF BRISKET

BBQ PULLED PORK OR CHICKEN

TROUT ALMONDINE

MISO GLAZED SALMON

BBQ JACKFRUIT

SIDES / CHOICE OF 3

DORITO DUSTED MAC N CHEESE

GREEN BEANS

SWEET POTATO FRIES

BROCCOLI

POTATO SALAD

ONION RINGS

FRENCH FRIES

MASH POTATO

CORN ON THE COBB

RICE & BEANS

COLLARD GREENS

CORNBREAD

SEASONAL DESSERTS / CHOICE OF 2



BRUNCH

12PM-3PM

BRUNCH BUFFET

\$40 / PER PERSON

Choose 2 Mains & 2 Sides

MAINS / CHOICE OF 2

ASSORTED TACOS

(Choose 3 styles)

BRISKET, CHORIZO, BEAN & CHEESE, VEGAN

BOURBON BANANA FRENCH TOAST

Egg dipped Challah bread, caramelized bananas, roasted peacans, sweet bourbon sauce

WINGS AND WAFFLES

Served with a blackberry jalapeno syrup & butter

COUNTRY FRIED STEAK & EGGS

Country battered Angus steak, southern style cheesy grits, country gravy, fried eggs

SIDES / CHOICE OF 2

BUTTERMILK BISCUIT & JAM

SOUTHERN STYLE CHEESY GRITS

HOME FRIED POTATOES

CRISPY SMOKED BACON

SCRAMBLED EGGS





OPEN BAR PARTY PACKAGES

Must be booked in advance

Minimum of 25 people to participate in open bar

Shots not included. 6.625% tax and 20% gratuity additional.

Customized wine packages available for a fee.

BEER & WINE

1 HOURS: \$30 / PER PERSON

2 HOURS: \$40 / PER PERSON

3 HOURS: \$50 / PER PERSON

ALL HOUSE WINE, ALL BEERS: BOTTLES, CANS & DRAFT

BASIC OPEN BAR

2 HOURS: \$50 / PER PERSON

3 HOURS: \$65 / PER PERSON

ALL WELL LIQUORS, ALL BEERS: BOTTLES, CANS, & DRAFTS, ALL HOUSE WINE

PREMIUM OPEN BAR

2 HOURS: \$65 / PER PERSON

3 HOURS: \$80 / PER PERSON

ALL BEERS AND WINE

ALL TOP SHELF LIQUORS

ALL HOUSE WINES

INCLUDING SINGLE MALT SCOTCHES, AND TOP SHELF BOURBONS.

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South House
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