

DUE SOUTH

D.C. WINTER

RESTAURANT WEEK

\$40
THREE
COURSES

STARTER

Brunswick Stew

Smoked pork, Brisket, corn, okra, lima beans, tomato broth

Crispy Brussel Sprouts

Hot honey, toasted pecans, feta cheese

Smoked Chicken Wings (x4)

BBQ dry rub with Alabama white sauce, crudité

Pimento Cheese Arancini

with spicy Creole tomato dipping sauce

Chopped Brisket Tacos

Horseradish BBQ, pickled slaw, scallions, on flour tortillas

Kale & Farro Salad

Carrots, farro, pumpkin seeds, avocado, feta, charred scallions, green goddess dressing

Due South Salad

Butter lettuce, arugula, cucumber, heirloom tomatoes, pickled red onion, goat cheese, candied pecans, lemon dijon vinaigrette

MAIN

Blackened Catfish

Sea Island peas and rice, sautéed brussel sprouts, shishito peppers, corn chow chow, Creole butter sauce

Carolina Style Pulled Pork Platter

Bacon braised collard greens, yukon gold potato salad, corn muffin, NC vinegar BBQ sauce

Butternut Squash Orzo Bowl

Roasted butternut squash, cauliflower, kale, cipollini onions, lemon sage butter

Add Protein: Grilled or Fried Chicken +\$7, Pulled Pork +\$6
Grilled Shrimp +\$8, Smoked Turkey +\$7, Brisket +\$8

Shrimp & Grits (+\$3.00)

Tasso ham, baby tomato, sautéed kale, jalapeño cheddar grits

Smoked Brisket Meatloaf

Yukon gold mashed potatoes, sautéed green beans, cipollini onions, and roasted shallot gravy

Half Rack of Ribs

Salt & pepper rub, SC mustard sauce, Due South BBQ sauce, potato salad, bacon braised collard greens

Bacon Pimento Cheeseburger

Applewood smoked bacon, beefsteak tomato, tobacco onions, B&B pickles, sesame seed bun

DESSERT

Brioche Bread Pudding

Bourbon caramel sauce, vanilla ice cream

Warm Chocolate Cake

Blackberry coulis, strawberry ice cream

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WINE

PRICED BY THE BOTTLE

WHITE

\$25

Netzl, Gruner Veltliner
Casa Mia, Chardonnay

WHITE

\$30

Bedell Cellars, Pinot Gris
Bedell Cellars, Chardonnay

RED

\$25

Ca'Bea Del Maniero, Pinot Noir
Bricco Dei Tati, Barbera
Bosco Nestore, Montepulciano
Siema, Rosso (Cabernet/Barbera Blend)
EVS Windblown, Red Blend

RED

\$30

Lowry Hill, Pinot Noir
Miguel Merino, Rioja
Borgo Salcetino, Chianti
901 Summit, Zinfandel

ROSÉ

\$25

Barrymore

ROSÉ

\$30

Vie Vite