

LUNCH

AT CHANCELLOR'S HOUSE

Dustin Little, Executive Chef

STARTERS

SOUTHERN FRIED FRITO MISTO

Local masa tempura beer battered shrimp, scallop, cremini mushroom and local peppers served with agrodolce and gazpacho aioli **12**

GORGONZOLA BACON CHEESE FRIES

Crispy waffle fries topped with a Gorgonzola mornay, Applewood smoked bacon, and chives **12**

FRESCO DIP TRIO

Chorizo queso, fresh local tomato pico, and made-to-order guacamole. Served with grilled pita, fried white corn chips, and French crostinis **12**

CHARCUTERIE BOARD

Andouille sausage, house smoked pork belly, prosciutto, whiskey cheddar, porter beer cheese, drunken goat cheese, aged white cheddar, house pickled cucumbers and onions, Dijon aioli, and Carr's crackers **11**

SOUPS & SALADS

SOUP DU JOUR

Chef's soup of the day **6 / 8**

GULF COAST GUMBO

Gulf Coast shrimp, crawfish, crab meat, steamed local Blue Delta rice **9 / 13**

CAESAR SALAD

Crisp Romaine, local blue egg, cracked pepper, white anchovy Caesar dressing, kalamata olives. Served in a Parmesan bowl **12**

GRILLED CHICKEN COBB

Chopped Romaine, local tomatoes, applewood smoked bacon, avocado, Gorgonzola crumbles, egg, chives, and smoked tomato red wine vinaigrette **14**

SPINACH BERRY SALAD

Fresh spinach with local blackberries, raspberries, blueberries, and strawberries. Spiced toasted walnuts, drunken goat cheese, applewood smoked bacon, shaved English cucumbers, cranberry basil vinaigrette **12**

AHI TUNA SALAD

Seared sushi grade Ahi tuna served over Asian napa and purple cabbage slaw with shaved cucumber, shaved tri-color heirloom carrots, edamame, blueberries, shaved red onion, orange ginger vinaigrette. Soy lime gastrique **16**

CHANCELLOR'S HOUSE SALAD

Mixed greens, brioche croutons, shaved red onion, shaved carrots, shaved cucumber, cherry tomatoes, balsamic vinaigrette **11**

GOURMET BURGERS & SANDWICHES

*All burgers are made with house ground beef tenderloin, striploin, prime rib loin.
Served with your choice of: house cut fries, beer battered onion rings, side salad, or fresh fruit.*

ALL AMERICAN BURGER

10 oz. char-grilled house ground burger patty with applewood smoked bacon, butter lettuce, house pickled cucumbers and onions, local tomato, American cheese, house made mayo, mustard on a brioche bun **12**

BOURBON BBQ BURGER

A seared 10 oz. house ground burger patty topped with house smoked pork belly, whiskey cheddar, house made Crown Royal BBQ sauce, crispy tobacco onions on a brioche bun **13**

BUNLESS BACON DEMI BURGER

Seared 10 oz. house ground burger patty with applewood smoked bacon, Gruyere cheese, roasted cremini mushrooms, caramelized Vidalia onions, demi-glaze **12**

THE CHANCELLOR'S CLUB

Smoked ham, smoked turkey, applewood smoked bacon, aged white and yellow cheddar, butter lettuce, local tomato, honey mustard aioli, thick cut toasted wheat berry bread **13**

MISSISSIPPI PO'BOY

Fresh blackened or fried 7-9 oz. Mississippi catfish fillet, creole lime napa and purple cabbage slaw, house pickled cucumbers and onions, local tomato, remoulade on toasted Gambino roll **16**

CLASSIC REUBEN

Shaved corn beef, sauerkraut, Gruyere cheese, Russian aioli on toasted wheat **12**

ENTREES

PANÉED CHICKEN MADEIRA

Free range chicken panéed and topped with melting Idiazabal cheese, roasted cremini mushrooms, pesto angel hair pasta, madeira demi-glaze, sautéed haricot verts **15**

GULF COAST SHRIMP -N- GRITS

Jumbo Gulf Coast Shrimp sautéed in a made to order New Orleans style BBQ sauce served over local stone ground cheese grits with sautéed spinach and grilled French baguette **16**

GRILLED AHI TUNA

Stir-fried local Blue Delta rice, with bok choy, heirloom carrots and edamame. Yum-yum aioli and wasabi soy-glaze **18**

FARM TO CHEF TO TABLE

Four locally sourced produce creations delivered to our chefs daily and prepared just for you **16**

MISSISSIPPI FISH -N- CHIPS

Local masa dusted fresh Mississippi catfish served over house cut Cajun fries with creole napa and purple cabbage slaw, house made cocktail and tartar sauce **16**

"ALL CRAB" CAKES

Jumbo lump crab cakes made with no bread filler served over local stone ground cheese grits with a creole tasso and crawfish cream sauce. Served with grilled asparagus **17**