

Miss DELTA ★ DINNER MENU

SOUTHERN STYLE COOKING MADE FROM SCRATCH

🍷 STARTERS 🍷

HUSH PUPPIES deep fried cornmeal batter with diced jalapenos	\$5
FRIED OKRA (vegan) with Miss Delta Sauce	\$6
★ SWEET YAM FRIES with creole honey mustard	\$6
SAUSAGE PLATTER red hot and andouille sausage with sauerkraut and mustard.....	\$8
FRIED OYSTERS northwest harvested and lightly breaded, served w/ tartar	\$9
PIMENTO CHEESE PLATE served on a baguette	\$8
CORN & BLACK EYED PEA FRITTERS with green chile and and jack cheese dip	\$6
CORN BREAD MUFFIN	\$1

🍷 BOWLS 🍷

served with bread

TRASHY MAC choice of gumbo or creole sauce blended with our homemade mac and cheese topped with pico	\$9
TOFU -OR- SHRIMP CREOLE shrimp stewed in a spicy tomato and bell pepper sauce over rice	\$11
GUMBO a rich stew of roux, seafood broth, tomatoes, okra, andouille sausage, shrimp, smoked chicken over rice	\$11
★ JAMBALAYA a Cajun comfort dish, rice tossed with ragu of tomato, andouille sausage, shrimp and smoked chicken	\$11
SHRIMP & GRITS shrimp creole served over crispy cheddar polenta	\$11
VEGETARIAN CHEESE GRITS vegetarian creole sauce over crispy cheddar polenta	\$10
CRAWFISH ETOUFFEE crawfish stewed in a tomato, bell pepper and seafood sauce served over rice	\$11

🍷 SANDWICHES 🍷

comes with cole slaw and hush puppies (substitute yam fries \$2)

PULLED PORK drizzled with bbq sauce, served on a kaiser roll.....	\$10
PO BOY SANDWICH on light baguette w/ Miss Delta sauce, pickle, lettuce and tomato	\$10

-- *Choose from the following* --

CHICKEN (blackened or fried)

CRAWFISH

OYSTER

SHRIMP

★ ★ BARBECUE TOFU

CATFISH (blackened or fried)

ANDOUILLE SAUSAGE

MISS DELTA BURGER 1/2lb. angus beef on on kaiser roll with onions, pickle, lettuce, tomato and our house aioli (add bacon for \$1)	\$10
BLACK & BLEU BURGER 1/2lb. angus beef on on kaiser roll topped with bleu cheese, onion, pickle lettuce, tomato and our house aioli (add bacon for \$1).....	\$11

🍴 PLATES 🍴

*** choose two sides.**

Please allow 20 to 25 minutes of preparation time for meatloaf, ribs and fried chicken.

MEATLOAF Premium Angus beef (ask server for seasonal variation)	\$13
FRIED CHICKEN choose white (breast and wing) or dark (thigh and leg)	\$14
* CATFISH (choose blackened or deep fried) southern raised catfish served with tartar	\$14
* STEAK SOLOMON blackened 8oz. Fulton flat iron steak, finished with bleu cheese	\$16
BBQ PORK SPARERIBS Carlton pork ribs braised in stout beer and our own barbecue sauce	\$16
* PULLED PORK PLATE topped with bbq sauce	\$12
SOUTHERN SAMPLER choose three sides from below. served with corn bread	\$10
CHICKEN FRIED STEAK cube steak topped with gravy	\$13

🍴 SIDES 🍴

Cup \$3 ★ Bowl \$5

- * COLLARD GREENS slow cooked with pork or vegan
- * RED BEANS AND RICE slow simmered with pork or vegetarian
- * * MASHERS with chicken sausage gravy or vegetarian gravy
- * * GREEN SALAD w/ caesar or apple vinaigrette dressing
- MAC AND CHEESE homemade with cheddar
- BLACK EYED PEAS served over rice
- * COLESLAW
- SEASONAL SIDE

🍴 SALADS 🍴

SMALL MIXED GREEN with apple vinaigrette or CAESAR	\$4
* * BLACKCAT CAESAR blackened catfish over our large caesar salad.....	\$12
FRIED SHRIMP CAESAR fried shrimp over our large caesar salad.....	\$12
* THE WEDGE with bleu cheese dressing and pico (add bacon for \$1).....	\$8
* BLACK & BLEU STEAK SALAD blackened flat iron steak laid over mixed greens w/ bleu cheese crumbles and a vinaigrette dressing	\$12

🍴 SOFT DRINKS 🍴

ICED TEA (sweet or unsweetened) (32oz)	\$2
FRESH LEMONADE (32oz)	\$2.5
ARNOLD PALMER (32oz).....	\$2.5
SODA POP (32oz)	\$2
STUMPTOWN COFFEE	\$2
HOT TEA	\$2

★ = GLUTEN FREE | ★ ★ = CAN BE MADE GLUTEN FREE (MINUS CROUTONS BREAD, GRAVY, OR CREOLE SAUCE)

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