

starters

cornmeal crusted whitefish

louisiana vegetable relish, red chile remoulade, southern popcorn, horseradish cream

italian roadhouse salad

romaine hearts, parmesan artichoke fritters, plum tomato, seedless cucumber, carrot gaufrette, aged sharp provolone, sweet basil vinaigrette

parish seafood gumbo

family recipe with crab, shrimp, oysters, cajun andouille sausage, dark roux, rice



main

short rib heaven

smoked boneless certified angus beef, green island jerk glaze, caribbean ginger slaw, four cheese baked macaroni

low country jambalaya

inspired by the coastal region of the carolinas...chicken, shrimp, andouille, trinity vegetables, rice, stewed creole tomato, chefsoul delta bay spice, fresh herbs

shaker fried chicken

if you don't know you better ask somebody about what we call "southern fried love", made to order golden crisp with our well kept secret recipe, collard greens w/ smoked turkey, gram's potato salad

sweet endings

whiskey grilled stickies

pecans, dad's hat pennsylvania rye syrup, maple sugar, hall's vanilla ice cream

peach berry buckle

baked peaches, sweet berries, spiced crumb, bourbon mascarpone creme

sweet potato cheesecake

layered escoffier formula, sweet potato custard, maple walnut brittle

Don't forget to ask about the "Chefsoul Table" reservation (limited availability) and our 2021 Harrisburg Restaurant Week Cocktail Pairings of Soul Sangria, Diesel Sweet Tea, Jamaican Sorrel Punch, and Lucky Duck Lemonade!

 THE HOME OF AUTHENTIC SOUL CUISINE™ 