

Menu

If you have reached this page, you are interested in my menu. I love that! We are still developing recipes, but I can provide you with a glimpse of what we have in store. Our vision is to showcase a different cuisines, incorporating elements from my Soul Food background. You might wonder how we chose these particular cuisines. The answer is simple - during my time stationed or deployed in each region, I developed a deep admiration for their culinary traditions, which inspired me to incorporate them into our menu.

Also, I am available to cater any event. Menus can be geared toward your needs and do not necessarily have to be fusion. We can use what I have, or I can create a completely different menu based on what you want.

We appreciate y'all!!



Middle Eastern Fusion

Hoppin' John hummus

A delightful twist on the classic Middle Eastern dip. Made with black eyed peas, tahini, tomatoes, roasted garlic, and a blend of aromatic spices, this hummus is a flavorful and healthy choice for any occasion. Served with your choice of pita chips or fresh veggies.

Steele Magnolia Samosas (2)

Keto pastry puffs stuffed with BBQ roasted chicken, savory sweet potatoes, onions and lima beans. Served with tomato-yogurt chutney.

Apron Strings

Spicy fried okra fries served with a radish tzatziki dipping sauce.

Sabalu-Harrison Potato Soup

This is our version of a Soulful Afghani Potato Soup. It will comfort you wherever you are. Topped with a yogurt sour cream and bacon bits.

North Cackalacky Tabbouleh

Our Tabbouleh (or tabouli) Salad is made with kale, red peppers, tomatoes, red onion, black eyed peas, Southern biscuit crumbs and a BBQ vinaigrette. It's a refreshing version of the traditional recipe.

The main proteins are served with your choice of soup, salad or side.

Kashmir Catfish

Catfish marinated in a yellow curry cream, rolled in crushed cashews and oven roasted. Served with Basmati rice and a roasted red pepper coulis.

Bagram Meatballs

Southern Style Meatloaf meatballs covered with our homemade Nihari sauce, and served over Basmati rice.

Southern Fried Chicken Shawarma

A spicy, crispy, golden Southern fried chicken beautifully wrapped with fresh vegetables in a soft, warm pita.

Pork 'n Beans Mujadara

Try the rich flavors of our Southern-inspired dish featuring tender ham hocks stewed with pinto beans, combined with a blend of rice and topped with crunchy caramelized onions.

Tandoori brussels

Pan-roasted brussels with aromatic Indian spices, and complemented by the sweet undertones of caramelized onions.

Pecan Pie Baklava

Indulge in the rich and nutty flavors of this exquisite treat. Made with phyllo dough, pecans, and orange zest, this baklava will surely satisfy your dessert desires without the guilt.

Turkish Divinity Delight

This innovative dessert merges the lush sweetness of traditional Turkish Delight with the mouthwatering creaminess of Southern Divinity confectionery. Experience a light and chewy rose-infused gel, generously dusted with powdered sugar and exquisite morsels of pecans.

Mexican/Central American Fusion

Sweet Potato Chili Tater-tots

A savory blend of shredded sweet potatoes and fiery diced jalapenos, skillfully tossed with cumin and smoky chipotle spices, then fried. Served with a sour cream and lime dipping mousse.

Green Pea Guacamole

A vibrant and refreshing twist on a classic. Freshly mashed green peas with green onion, tomatoes, garlic, cumin, lime and a tinge of heat. Served with root vegetable chips.

Mac & Cheese Empanadas

Indulge in our Mac & Cheese Empanadas - a fun and creative blend of comfort foods. Creamy, cheesy macaroni is warmly enclosed in a crispy, golden empanada shell. Served with a spicy salsa.

Tortilla Chicken Gumbo

A warm Louisiana-inspired stew featuring pieces of tender chicken, okra, black beans, and onions simmered to perfection in a flavorful blend of Mexican spices. Paired with sweet corn to add texture, and a final touch of crisp, crunchy tortilla strips sprinkled on top for a pleasing contrast.

Taco Cole Slaw

A beautiful blend of finely shredded crisp, fresh cabbage, spicy jalapenos, and crunchy colorful bell peppers. Dressed in a zesty sauce with a hint of lime and the robust flavors of spicy taco seasoning, this slaw packs a punch. Topped with cilantro and cotija cheese.

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Catfish Tacos

Southern Fried Taco nuggets put in a warm soft tortilla topped with pickled red onions, a green apple pico, and a rich pipian.

Beef Tips Asada over Smashed Taters

Beef tenderloin cubes marinated and sauteed in a traditional carne asada sauce. Served over a fluffy pile of Mexican inspired smashed potatoes.

Jutiapa Chicken Pie

This isn't Grandmaw's pie, but she would approve. This dish is filled with a South American flavored roasted chicken that's surrounded by a buttery crust and a medley of veggies.

Spanish Rice

Delicious pilaf-style Spanish flavored rice made onion, garlic, bell pepper. Ask for a cauliflower version if you are watching your carbs.

Refried Black Beans

These creamy beans are delicately simmered with a blend of seasoning, garlic, chicken broth and onions for a rich, savory taste.

Banana Pudding Churros

A vanilla wafer churro filled with a banana cream custard and served with a whipped cream dipping sauce.

Spicy Mexican Brownies

This dessert combines the richness of dark chocolate, the subtle heat of chipotle, the warmth of cinnamon, and the aromatic essence of Mexican vanilla. These delectable treats are irresistibly chewy, delightfully fudgy, and effortlessly melt-in-your-mouth. Topped with a dust of powdered sugar and a dollop of whipped cream.

Asian Fusion

Crab Rangoon Deviled Eggs

A traditional deviled egg filled with a mixture of succulent crab meat, creamy cheese, and a hint of Asian spices for a punch of flavor. Topped with crispy wonton strip for a satisfying crunch.

Pig in a Rick-shawl (2)

Smoked pulled pork and broccoli slaw in a Vietnamese style egg roll. Served with a sweet and sour BBQ dipping sauce.

Brisket Dim Sum

Tender, juicy, slow-cooked brisket enclosed within delicate dim sum wrappers, bringing together the comforting flavors of smoky barbecue and the exquisite delicacy of traditional Chinese dumplings. Served with our sweet & sour BBQ dipping sauce.

Chicken Noodle Egg Drop Soup

Satisfy your soul with our homestyle fusion soup, a comforting blend of tender chicken pieces, hearty vegetables, and classic egg noodles, finished with a delicate swirl of egg ribbon and shavings of ginger.

Copperas Cove Kimchee

Tomato, Cucumber & 1015 onion pickled in a Korean style kimchi served on mixed greens with sunflower seeds, avocado, scallions, and cilantro.

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Bangkok Shrimp & Grits

Creamy coconut grits topped with sauteed bell peppers, cherry tomatoes, fresh cilantro, and toasted coconut shrimp. Served with a roasted pineapple coconut bechamel sauce.

Meatloaf Sushi

A delicious take on traditional sushi. Featuring mashed potatoes, bacon, green peppers, a horseradish sour cream, and seasoned ground beef rolled in collard greens. Topped with a Chipotle raspberry BBQ drizzle and smoked tomato caviar.

Hoisin Pork Chops

Delight in the rich, aromatic flavors of the East as you savor our succulent, pan-seared pork chops. Marinated in a sweet and tangy Hoisin reduction with a hint of garlic, sesame, and five-spice, each chop is caramelized and served with a shitake and Bok choy stir fry.

Pad Thai Mac & Cheese

A luscious blend of al dente noodles, enveloped in a rich tamarind and goat cheese sauce. Topped with a crunchy, golden breadcrumb crust infused with a hint of lime and cilantro, all garnished with crushed peanuts and a wedge of lime for a burst of freshness.

Sesame Ginger Broccoli Slaw

These creamy beans are delicately simmered with a blend of seasoning, garlic, and onions for a rich, savory taste.

Coca Cola Fortune Cookies

A vanilla wafer churros served with a banana cream custard and whipped cream.

Mango Coconut Moon Pie

Two ginger wafer cookies filled with a mango marshmallow sauce. We dipped them in milk chocolate and rolled in Coconut shaving.

European Continental Fusion

Chicken Liver Pâté en Croûte

We take chicken livers and combine them with butter, onions, garlic, brandy, and various herbs. That mixture is encased in a buttery puff pastry crust and baked until and flaky. Served with cornichons and mustard.

Maple Bacon Brats with spicy honey mustard

Indulge in our homemade Maple Bacon Brats, a mouthwatering symphony of flavors where smoky bacon and veal combine with maple syrup and spices. Served with a side of spicy honey mustard that adds a tantalizing kick, this dish is a perfect balance of richness and heat, sure to elevate your taste experience.

Caprese deviled Eggs

A delightful twist on the classic deviled egg recipe, infusing the fresh flavors of a traditional Italian Caprese salad. We add fresh basil, mozzarella cheese, and tomatoes to the egg yolks before piping them back into the egg whites. Topped with cracked pepper and a balsamic drizzle.

Shotgun Wedding Soup

A Southern twist on an Italian favorite with Grape jelly meatballs, 1015 onions, celery, carrots, jalapeno, collard greens and chipotle dumplings topped with cheddar cheese.

Tarheel Caesar

Crisp romaine lettuce tossed in an avocado jalapeno Caesar dressing with cornbread croutons. Topped with bacon bits. Make it an entrée with Chicken or shrimp.

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Papaw's Prosciutto

Indulge in the perfect balance of sweet and savory with our collard green pesto pork tenderloin, served over a bed of savory baked apples

Southern Fried Chicken Schnitzel & mustard pretzel dumplings

Savor the comfort of the South with our delectable Southern Fried Chicken, golden and crispy on the outside while tender and juicy within. Paired with homemade mustard pretzel dumplings that artfully combine tangy mustard zing and the hearty warmth of pretzel, this dish offers a unique and satisfying fusion of traditional flavors with an inventive twist.

Catfish en papillote

Embark on a culinary adventure with our Catfish en Papillote, where the delicate flavors of fresh catfish are gently steamed within a parchment parcel to perfection. This method locks in moisture and infuses the fish with the aromatic essence of herbs and spices, creating a light yet flavorful experience. Unveil the exquisite aroma as you open the papillote at your table, revealing a beautifully cooked catfish that's both healthful and indulgent

Basil Cheddar Smash

Red potatoes smashed with basil, roasted garlic, sour cream, butter, cheddar cheese, and almond milk.

Sweet Potato Spinach Hash

Sweet potato, red onion, bell pepper & spinach sauteed with spices and topped with chia seeds.

Banana Pudding Foster

Experience the joy of Banana Pudding Foster, where Southern comfort meets a touch of New Orleans decadence. Our version features velvety banana pudding layered with rum-soaked banana slices, flambéed to caramelized perfection.

Peach Cobbler Broulee

Our signature dessert features a warm and buttery cobbler base, with juicy, ripe peaches mixed in and finished with a crispy, caramelized Truvia brown sugar crust.