

Welcome to Southern Night at Beck's

The South

The place where... 1) Tea is sweet and accents are sweeter. 2) Summer starts in April.
3) Macaroni & Cheese is a vegetable. 4) Front porches are wide and words are long.
5) Pecan pie is a staple. 6) Y'all is the only proper noun.
7) Chicken is fried and biscuits come with gravy. 8) Everything is Darlin'.
9) Someone's heart is always being blessed.

Appetizers:

Fried Green Tomatoes \$4
Served with Southern Remoulade

Honey Drizzled Corn Bread \$2

Entrees

Served with two sides & Hush Puppies

Fried Chicken \$16

Country Fried Pork Steak \$16

Carolina Pulled Pork BBQ \$14

Fried Catfish \$16

Shrimp & Grits \$18

Sides

Add an additional side for \$2

Mac & Cheese
Black-eyed Peas
Sweet Potatoes
French Fries
Baked Potato
Savory Grits

Fried Corn on the Cob
Collard Greens
Cucumber Salad
Cole Slaw
Side Garden Salad

Desserts

Pecan Pie \$4 with Vanilla Ice Cream \$5

Banana Pudding \$3.5

Draft Beers

Breckenridge Mango Mosaic (American Pale Ale 5.50%)

Avery IPA (India Pale Ale, 6.5%)

New Belgium Fat Tire (Amber Ale, 5.4%)

Spaten Premium German Lager (Munich Helles Lager, 5.2%)

Miller Lite (Pale Lager, 4.2%)

\$2 Bud Light Bottles

Welcome to Southern Night at Beck's Land & Sea House!

Down south, fried chicken is not just a delicious meal; it's a way of life. The American phrase "fried chicken" dates back to the early 1800's and has roots in both Scottish and West African cuisine. Scottish fried chicken was unseasoned and cooked in fat while West African fried chicken was seasoned, battered and cooked in palm oil. Scottish frying techniques and African seasoning techniques were combined in the American South by African slaves. As time progressed fried chicken became more flavorful and soon was a staple for special occasions and family gatherings.

Modern cooking techniques infused with Southern traditions helped fried chicken evolve into what it is today. In the early 1930s a man began selling Southern dishes out of his Shell Service Center. He eventually moved the operation to the restaurant across the street and revolutionized fried chicken by utilizing the new & dangerous method of pressure cooking with fat or oil. Pressure frying allowed chicken to be cooked perfectly in a fraction of the time that it would normally take. The first specialized piece of equipment that was capable of controlling the delicate process of pressure frying was developed by Henny Penny. Once these new pressure fryers were available fried chicken's popularity began to skyrocket. The man took his fried chicken on tour and began selling his recipe to restaurants all across the south. The fearless entrepreneur and philanthropist had created a fried chicken empire and is mostly responsible for the contemporary serving of Southern Fried Chicken.

Who was the man?