

Randy Witherspoon's Spoonfed NYC

Mae Mae's Hold-Me-Overs

Dressed Up Cornbread \$12

Toasted cornbread served open-faced with cheddar, mozzarella, sun-dried candied tomato jam, and apple-wood smoked bacon

Cuh'n Becky's Fried Okra \$10

Deep fried okra served with South Carolinian mustard BBQ sauce

Candied Pork Belly & Brussels \$12

So delicious it should be on the dessert menu.

Southern Treats \$9

A down-home favorite, buttermilk cheesy biscuits, honey, and a side of fatback and sausage

Fried, Grilled, or BBQ Wings \$14

Wings. Any way you like 'em

Herb Chicken Tenders \$12

A favorite staple with our regular and local customers

Amelia's Breads

Cheesy Buttermilk Biscuits \$3

Freda's Cracklin' Cornbread \$6

Sweet Potato Hush Puppies \$6

Molasses-glazed Cornbread \$4

All entrées served with choice of vegetable.

Boo's Cows

Smoked Porcini Dry Rub Prime Rib \$46

Our house special.
Dried porcini rubbed prime rib smoked to perfection

Hanger Steak and Onions \$36

Pan seared steak and onions.
Served with Hoppin' Brown John

Mary Jeanne's Chicken-Fried Meatloaf \$27

Oh, and it's wrapped in bacon!
Served with broccoli mashed

Ike's Hogs

Pork Chops \$34

Special seasoned flour fried to a golden brown.
Served with broccoli mash potatoes

Smoke "Cacky Lacky" BBQ Ribs \$28

Served with chicken-fried potatoes with onions

Bruh's Chicken Coop

Sweet Thighs \$28

Roast maple-glazed chicken thighs.
Served with garlic sweet potatoes.

Gospel Bird and Waffles \$29

Stove top buttermilk fried chicken,
cornbread waffles, and fruit compote

Rose Lemon Chicken Breast \$26

Served with coconut ginger purloo
("Introducing, Miss Coconut Ginger Purloo!")

Kendall Lake

Cadillac's Fried Catfish and Chips \$26

Catfish battered low-country style.
Served with our homemade tartar sauce

Blacken Red Snapper \$34

Crawfish cream sauce tops this
blackened, spiced country favorite. Served with grits.

Red Shrimp Purloo \$24

Pan seared shrimp in Mary Jeanne's candied tomato jam.
Served over coconut ginger purloo

Hart Street Soups & 521 Salads

Chicken and Dumplings \$12

Slow cooked, fall-off-the-bone chicken
and homemade dumplings

Soup of the Day \$X

Our House Salad \$16

Baby and butter lettuce, roasted
beets, and goat cheese. Served with
a citrus reduction dressing

Country Garden Salad \$14

Mix greens, roasted cauliflower, string
beans, and peppers

Ice Potato Salad \$12

The potatoes are diced, just like ice
cubes.

Witherspoon Family Sides

Mac and "Alotta" Cheese \$14

Collared Greens with ham hock and
a kick \$11

Smoked Turkey Collar Greens \$12

Broccoli Mash Potatoes \$8

Savory Sweet Potatoes, mashed \$8

Chicken-Fried Potato and Onions.
Served with garlic aioli or gravy \$9

Hoppin' Brown John \$11

Coconut Ginger Purloo \$11

Creamy Grits \$10

Cranberry Brussels \$10

Fried Corn Medley \$12

Roasted Garden Vegetables \$9

French Fries \$9

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Who we are...

RANDY STRICKLIN-WITHERSPOON EXECUTIVE CHEF / OWNER

Randy Witherspoon was called Lil Spoon until he was grown, so Spoonfed was the obvious choice to name his business. Raised by his grandma in Kershaw, South Carolina, Randy learned to cook low-country in her kitchen. (The difference between country and southern cooking is how much of the animal is used.) A staple in his home were smoked meats, a tradition he has improved on. Randy returned to the kitchen cooking for the cast and crew of *Wicked* where he was a dresser for the men's ensemble. His family recipes were adapted adding a New York perspective — not all dishes had to be cooked in bacon fat, and people wanted vegetable dishes without meat. At the suggestion of his co-workers, Randy would prepare individual meals and leave them at various theaters to cater to Broadway shows on two-show days. He relied on the 'honor system,' and folks would pay cash or put in an I.O.U. Soon, his husband and he were catering for theatrical, as well as non-Broadway, events. Randy is happily married to Mark Stricklin-Witherspoon and will remain so as long as Mark retains the secret recipe for Spoonfed's \$1,000,000 BBQ Sauce and Mary Jeanne's candied tomato jam.

MARK STRICKLIN-WITHERSPOON EXECUTIVE MANAGER / CHEF

There is little truth to the stories that Randy Witherspoon married Mark Stricklin to acquire his mother Jeanne's collection of family recipes. Mark was raised in Westminster/Huntington Beach, California, way before Orange County was "The OC". At the time, the area was farm land and strawberry fields, and Jeanne fed the family of seven on garden-grown produce and a side of beef ordered twice a year from the local butcher. Mark learned to cook at the apron strings of his mom. His sense of adventure in the kitchen came from cooking with the ingredients on hand while avoiding the specific vegetables he refused to eat. Later, Mark developed a taste for home-cooked Mexican food and has adapted many of those ingredients and techniques into his cooking.

Ma (or Miss Vie)

Viola G. Witherspoon, my beloved grandma, was called Miss Vie or Cuh'n Vie, short for cousin. To me, she was always "Ma". I loved her so much that I proposed to her at 5 years old. She sweetly and gently declined. Forty-five years later I proposed to Mark. (He said, "Yes!")

Grandma Amelia

My maternal grandmother, Amelia, lived at the other end of town. What she loved best was warm cornbread, chopped butter in her molasses, and a glass of cold buttermilk.

Grandpa Ike and His Hogs

My paternal grandfather, Isaac, was known for his huge hogs. I have little memory of granddad or the hogs other than an occasional slopping and prepping. According to my dad, grandpa used to put coffee in my baby bottle. "What?" he would ask dryly. "The boy looked like he wanted some." Till this day, I can drink coffee all day and fall asleep right after.

Grandpa Bruh and His Chickens

My mother's grandfather, 'Bruh', lived on the farm in Camden, the next town over. What I remember is the old, small home with a wood burning stove in the front room as you walked in. Chickens were everywhere in the yard. There was this one mean rooster that would give chase to us and peck us on our backs as we ran away. Cousin Missy was the slowest one in the group, unfortunately (for Missy.)

Over on Hart Street

Grandma Amelia, along with Uncle Boo and his family, lived on the other end of town on Hart Street. Every other weekend I would go to their church and sing in the choir. Every Wednesday night was either choir practice or prayer meeting, depending on which grandmother I was with. We would spend all day on Sundays traveling with the choir, going from church to church, singing until late in the evening. It was like the "battle of choirs!". I loved, loved, loved it.

Route 521

US Route 521 ran right down the middle of our town, Kershaw, South Carolina, parallel with the railroad tracks. Near our home between the tracks and 521 grew wild blackberries and plums. Everyone my age would spend hours picking fruit for pies, puddings, and eating. Ma used to tell us, "If you smell watermelon and there aren't any, get out of there quickly! There's a snake close by." Evidently, snakes like watermelon in addition to plums. We never hung around to test out the theory.

Uncle Tru

Uncle Chalmers, (Uncle Tru), left high school to work on the farm. He's that uncle in the family who became a successful self-made businessman. He is a generous person who adds that special ingredient, in and out of the kitchen.

Uncle Johnny and Kendall Lake

My mom's youngest brother, Uncle Johnny was known for the car he drove at the time, Cadillac. He would give me an allowance to dig up enough bait — a can of earthworms — so he (sometimes we,) could go fishing. One of his favorite spots to cast his line was from the base of the local dam. As a small child, the dam was huge and scary. I was always afraid of either losing my footing and slipping in or getting struck by lightning on the rainy days. But we always caught a lot of fish!

Uncle Boo and Cow-Callin'

Down home, everyone had a cow-call to call the cows for feeding. My Uncle Boo had a loud and very distinctive call. About 10, 15 minutes or so after his chant, you would begin to hear cows bells faintly off in the distance as they started home for feeding.

Miss Mary

Miss Mary was one of my grandmother's closest and dearest friends. I always called her Mae Mae. I remember them talking for lengths of time and always in each other's kitchens or on each other's porches. Whoever my grandmother loved, I loved.

William "Moon" Witherspoon

My dad's drinkin' buddies called him "Moon". I don't know if it was because of moonshine or because his eyes got really, really big when he drank.

**331 W. 51st Street (between 8th and 9th Avenues)
New York City, NY 10019
(646) 368-1854**