

*Randy Witherspoon's*

# *Spoonfed*



# NYC

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New York, New York 10019

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We are proud that Spoonfed NYC is an inclusive Black, Veteran (Air Force), Gay Owned pop-and-pop business.

# 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 family recipes. Yes, Mark is from the South — just south of Los Angeles is Orange County. He 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's sense of adventure in the kitchen came from cooking breakfast on Saturday mornings while mom slept in. Later, his recipes avoided the specific vegetables he refused to eat. As an adult, 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.)

*Favorite dogs, Jumbo, Bandit,,Shadow, Cisco, Jody, Petey, Nubie, Basia and best ever...Buddy. And of course, we can't forget, "CAT".*

**Freda Truesdale** Yep, that's my mom, Fredonia Elizabeth. After school as a teenager, I did chores before home work, played outside, and then dinner. Freda's fried chicken, collard-greens, cabbage, and, especially, her cornbread were some of my favorites. I couldn't wait to get my first apartment so that I could cook like she did.

**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 — like a full moon — when he drank.

**Uncle Tru** 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. Best Mac and Cheese you'll ever taste!

**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.

**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!

**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.

**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.

*We also have two beautiful daughters, Raschelle and Rontae and their children. We LOVE our life.*

# Bruh's Chicken Coop

## Sweet Thighs GF

Roast maple-glazed chicken thighs. Served over savory jalepeno mashed sweet potatoes. 22.99

## Smothered Chicken Dinner

Two pieces of fried chicken smothered in gravy. Served with Hoppin' John brown rice Brookshaw fried biscuit and collards. 25.99

## Gospel Bird and Waffle

Two pieces of fried chicken, coice of breast or thigh alongside a crispy wing. Homemade Vanilla Waffle with caramel sauce and house syrup. 25.99

## Grilled Chicken GF

Grilled chicken breast fillet served with zucchini pasta and roasted cherry tomatoes. Garlic Basil sauce 18.99

## Chicken Wing Platter

Fried Wing, Naked Wing, BBQ Wing, Smothered Wing with fries 18.99

## Fried Chicken and Brookshaw Fried Biscuit

Fried chicken Freda's way, paired with a Brookshaw fried biscuit & Darker the Berry sauce and Broccoli Mashed Potatoes. 22.99

# Boo's Cows.

## Mary Jeanne's Chicken-Fried Meatloaf

16 oz. of Mark's mom's meatloaf, wrapped in bacon, deep fried like chicken, and topped with tomato jam Served with Broccoli Mashed. 27.99

## Oxtail over Cheddar Grits

Cabernet-braised and slow cooked oxtails served in a red wine sauce over cheddar grits, topped with buttermilk dipped fried onions. 29.99

# Ike's Hogs

## Smoked "Cacky Lacky" BBQ Ribs

A mound of pork ribs with the Witherspoon traditional dry rub. Served with molasses cornbread. (Gluten Free only without cornbread.) 28.99

Add a side of Mark's **\$1,000,000 Sweet & Sticky BBQ Sauce** to pour over your ribs, for only 3.99

## Fried Pork Chop

Our Porter cut chop, fried to a golden brown and topped with Darker Berry sauce. Served with Broccoli Mashed. Potato 34.99

## Grilled Pork Chop

Porter cut pork chop, Grilled and topped with a honey mustard vinaigrette. Served with Zucchini Pasta. 28.99

\*SpoonfedNYC kitchen may contain peanuts or other allergens. Some GF menu items may be fried in oil that has been used to fry items containing gluten. Please let your waiter know if there are any allergies or dietary restrictions or concerns.

## Skirt Steak and Onions GF

Pan seared steak, gravy and caramelized onions. Served over our Hoppin' John brown rice. 27.99 (only GF without gravy)

## The Spoon Burger & Fries

A 12 oz. blend of short rib, brisket, and prime beef burger served on a brioche bun with lettuce, tomato, caramelized onions, and 'alotta cheese sauce.' Served with fries, 'comeback sauce,' and a pickle spear. 16.99

# Kendall Lake

## Blackened Red Snapper GF

Crawfish cream sauce tops this spiced, baked country favorite. Served over our house grits and zucchini pasta. 38.99

## Shrimp and Grits GF

Pan seared and blackened jumbo shrimp over grits completed in a tomato wine sauce. 25.99

## Seared BBQ Whiting GF

Pan seared in butter and glazed with Mark's Sweet & Sticky BBQ Sauce and "Ice" Potato Salad 23.99

## Cadillac Fried Catfish Dinner

Golden crisp cornmeal battered catfish served with house tartar sauce, hush puppies, Smoked Turkey Collard Greens and "Ice" Potato Salad . 27.99

**Kid's menu, Wine and Cocktail, Prefix, and Dessert menus, also available.**

## Appetizers

or "Mae Mae's Hold-Me-Overs"

### Fried Shrimp

Deliciously seasoned, cornmeal batter and seared with our homemade tartar sauce and hush puppy 15.99

**Truffle Sweet Potato Hush Puppies** V 7.99

**Cuh'n Becky's Popcorn Fried Okra** V 7.99

### Dressed Up Cornbread

Toasted cornbread served open-faced with mozzarella, candied tomato jam, house pesto. V 7.99

### Soup of the day...

## Salads from Hart Street

Add to any salad: Blackened Shrimp 12;  
Snapper 15; Pulled Chicken 6, Popcorn Okra 4,  
Grilled Chicken 8

### Kale Salad GF VG

Yes, kale! Tossed with cranberries, lime juice, roasted garlic, and sesame seed. 14.99 add walnuts 3.99

### Mixed Salad GF VG

Mixed greens and arugula, shaved carrots, fresh corn and seasonal fruit 12.99

**Avocado Mix Green Salad** V 17.95

**Carolina 'Caviar' Cold Salad** GF VG

Marinated black eye peas with red onions bell peppers, and chopped celery in our sweet vinaigrette 10.99

**Carolina "Ice" Potato Salad** GF VG 10.99

## Amelia's Breads

**Freda's Cracklin' Cornbread** 3.99

**Molasses-Glazed Cornbread** V 3.99

**Brookshaw Fried Biscuit** V 3.99

## Pastas

**Spicy Tomato Cream Pasta** V 18.95

Homemade tomato and cognac cream sauce

**LowCountry Boil Seafood Pasta**

Gemelli pasta, shrimp, smoked sausage, scallops, clams and corn 27.95

**Dad's Pasta** GF V

Rotini, green peppers, pimento, hard boiled egg. 19.95

### Additional Sauces

Sausage Gravy \$4	Darker the Berry Sauce .99
Crawfish Cream Sauce \$7	Comeback Sauce .99
House Gravy \$5	Honey Mustard .99

## Small Plates

**Mac and Alotta Cheese** V

Alotta cheese comes from alotta cows. 9.95/ 14.95

**Mac and Alotta Cheese Bowl**

House Gravy V 17.95

Sausage Gravy 19.95

Crawfish Cream Sauce 20.95

Caramelized Onion Gravy V 18.95

**Candied Pork Belly & Brussels** GF

So delicious it should be on the dessert menu 12.95

**Herb Chicken Tenders** 12.99

**Sausage Gravy and Biscuit**

Not'cha momma's gravy, and sho' ain't your granma's biscuits! 11.99

**Naked Wings \*GF**

Batter-free, specialty seasoned fried wings 11.99

**Disco Fries** Smothered with:

House Gravy 15.95

Sausage Gravy 17.95

Crawfish Gravy 19.95

Caramelized Onion Gravy V 15.95

**BBQ Pull Jack Fruit** V

This delicacy is pulled and marinated in our special house seasonings tossed with zucchini pasta and BBQ sauce, served over house favorite Hoppin' Brown John. 21.99

## Sides

**Cranberry Brussels** GF VG 7.95

**Smoked Ham Collard Greens** GF 7.95

**Smoked Turkey Collard Greens** GF 7.95

**Broccoli Mashed Potatoes** GF V 7.95

Mashed potatoes blended with steamed, minced broccoli

**Savory Jalepeno Sweet Mashed Potatoes** GF V

Roasted pepper and coriander sweet potatoes. 7.95

**Fried Corn and Butternut Squash** GF VG Shaved

fresh corned seared in olive oil with tender, cubed butternut squash and leeks. 7.95

**Hoppin' Brown John** GF VG

Sautéed onions, peppers and pigeon peas mixed in brown rice. 7.95

**Grits** GF V

Our house grits are complimented in a light touch of tomato-wine sauce. 7.95

**Zucchini Spaghetti** GF VG

Thinly sliced roasted zucchini, light coating of candied tomato. 7.95

**Handcut Fries** GF V 4.99

**VG=Vegan**

**V=Vegetarian**

**GF= Gluten Free**