

Slowhand Food Study Guide-2025

Updated 10/10/2025

These are great for starting the meal or sharing with drinks. Offer confidently and recommend combinations.

- **Deviled Eggs (gf)**
Rich and smooth with blackened shrimp and crispy shallots.
Upsell Tip: Suggest pairing with a cocktail or wine. "These go great with a Paper Plane or bubbles."
- **Hush Puppies (v)**
Crisp and airy seasoned and served with Chipotle aioli.
Upsell Tip: Easy to share. Suggest adding them to a round of starters to break up wait times.
- **Pimento Cheese Dip**
A Slowhand Classic - Cream cheese, piquillo peppers, and cheddar cheese dip. Drizzled with Hot honey and served with Saltines
Upsell Tip: "Our pimento cheese dip pairs wonderfully with a cold craft beer or a glass of chilled white wine. Would you like a recommendation?"
- **Cajun Fries (gf)**
House-made with garlic aioli.
Upsell Tip: Perfect for guests who "just want something to snack on with a drink."
- **Bar Nuts (gf)**
Roasted and seasoned Cashew, Almond, and Peanuts. They are seasoned with cayenne pepper, brown sugar, and rosemary.
Upsell tip: "If you're enjoying a cold beer, the heat from these nuts really brings out the flavors. Would you like to try them with your drink?"
- **Pork Cracklins (gf)**
Crispy fried pork skin, tossed in cool ranch seasoning
Upsell Tip: "If you're having a drink with your meal, these ranch rinds are a perfect snack to keep things savory and satisfying in between sips!"

Commented [1]: @eli@slowhand-wc.com updated study guide.
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- **Marinated Mixed Olives (v, gf)**

Peppadew peppers, Green, Kalamata, and Black olives - marinated in olive oil, aleppo, and preserved lemon rind

Upsell Tip: "An ideal nibble alongside our Benton's Ham or cheese plate."

- **Fried Pickle Chips (v)**

Cornmeal and Panko dredged, dill pickle chips - served with horseradish aioli

Upsell Tip: "Crispy, golden pickle chips, fried to perfection and served with our house-made dipping sauce. Tangy, crunchy, and totally addictive."

- **Shrimp n Grits (gf)**

Jumbo shrimp, cheddar grits, trinity (celery, onion, and bell peppers). The sauce is a base of shrimp stock and roasted red peppers.

Upsell Tip: "A heartier dish for a cool weather day. Shrimp and grits are a traditional southern preparation of all the good things available in that part of the country."

- **White Cheddar Popcorn (gf,v)**

House popcorn, tossed in white cheddar powder.

Upsell Tip: "Made with real white cheddar cheese for a gourmet twist on your favorite popcorn—an irresistible treat."

Small Plates: Easy Add-Ons or Light Mains

Use these to build a meal or add depth to an order.

- **Pork Belly Sliders**

Glazed pork belly with red cabbage slaw.

Upsell Tip: Suggest as an add-on for those considering only large plates. "Just two sliders—perfect to round out the table."

- **Blackened Green Beans (v)**

Green beans dusted in blackening spice and seared in cast iron, served with Chipotle aioli.

Upsell Tip: "Crispy fried green beans, light and crunchy, paired with a smoky chipotle aioli that gives just the right kick."

- **Caesar Salad (v)**

Bright and perfect for any season, Romaine, garlic bread soldiers mixed with caesar

dressing, salt cured egg yolks, and topped with boquerones. Boquerones are a mild preparation of sardines.

Upsell tip: “Crisp romaine tossed in our creamy Caesar dressing, with crunchy house-made croutons and shaved Parmesan — a classic done right.”

- **Wedge Salad (v,gf)**

Iceberg lettuce, House vinaigrette, blue cheese, bacon, dice tomatoes. The house vinaigrette is a base of olive oil, citrus, and champagne vinegar. Very fresh.

- **Cheese Plate**

Rotating Local Cheese (Currently Little Chardy) house mostarda (a fruit-based mustard), and baguette slices

Upsell tip: “A curated selection of locally crafted cheeses, served with seasonal accompaniments like mostarda, and crisp crackers — a true taste of the region.”

- **Fried Pickle Chips (v)**

Breaded in house, crisp and tangy panko and corn grit breading, served with a mild and creamy house made horseradish sauce.

Upsell Tip: “Light, but with enough going on to make a nice start to the meal.”

- **Roasted BBQ Eggplant Dip (v)**

Eggplant, bell peppers, and butternut squash simmered into a dip, served cool, with baguette slices

Upsell tip: “It’s light but full of flavor — a perfect starter to share at the table.”

- **Nashville Wings**

3 Jumbo, whole wings, coated in Nashville hot oil and spice, served with house ranch

Upsell tip: “A real Southern classic with that craveable sweet-heat kick.”

Larger Plates: Anchor the Experience

Help guests choose the right entrée and guide toward pairing sides, drinks, or smaller plates.

- **Fried Chicken for 2 (Nashville or Original)**

Crisp and juicy buttermilk brined chicken 2 wings, 2 drums, 2 thighs, with Cajun Fries. Nashville is spicy. Served with fries and cole slaw.

Upsell Tip: Suggest adding Hush Puppies or a beer. “Nashville Hot with a cold draft? Always a win.”

- **Roasted Broccoli Reuben (v)**

Vegetarian Reuben-style sandwich made with Broccoli, sauerkraut, and swiss cheese, on toasted rye bread with comeback sauce

Upsell tip: “Our meatless twist on the classic: roasted broccoli stacked with melty Swiss, tangy sauerkraut, and our comeback sauce on toasted rye.”

- **Steamed Mussels**

Beer steamed mussels, with Tasso ham, and fresno chilies, served with baguette slices

Upsell Tip: “Fresh mussels steamed in beer with smoky, spicy tasso ham, garlic, and herbs — served with crusty bread for soaking up every drop.”

- **Slow Hand Smashburger**

4oz smash burger, fried green tomato, lettuce and onion, comeback sauce.

Upsell Tip: Suggest beer.

Desserts: End on a sweet note

- **Drop Doughnuts**

Puffy doughnut holes served with creme anglaise and apple butter

- **Brad Pudding French Toast**

Maple, brown sugar

- **Chocolate chip cheesecake**

Homemade, graham cracker crust, loaded with chips

Drinks & Happy Hour: Easy Upsells

Happy Hour (Mon–Fri, 4–6 PM) — use this time to increase volume. “You can’t go wrong with a few snacks and cocktails.”

- **Cocktails**

- **Paper Plane** – Balanced, a little bitter
- **Negroni** – Classic and spirit-forward
- **Tommy’s Margarita** – Bright and clean

- **Old Fashioned** – For bourbon lovers

Upsell Tip: Suggest a snack with every drink order. “Chips or Deviled Eggs go really well with that.”

- **Wines by the glass** – Easy for pairing
 - **Beer** – Recommend based on spice (e.g., beer with Nashville Hot)
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Allergen Awareness: Always Ask

Always check with guests about dietary needs and allergies. Add allergies to every ticket.

Flag These Dishes for Common Allergens

Dish	Allergen(s)
Smashburger	Sesame (bun) Also Diverticulitis (cannot digest seeds)
Hush Puppies	Gluten, beer, buttermilk
Fried Chicken	Gluten (breading)
Mussels	Shellfish

If unsure—ask the kitchen. Better safe than sorry.

Quick Response Guide: Guest Questions

- **“What’s Comeback Sauce?”**
Tangy, Southern-style mayo-based sauce with a kick.
- **“What’s Benton’s Ham?”**
Aged and smoked in Tennessee. Deep flavor—think American prosciutto.
- **“What’s the lightest plate?”**
Our Wedge Salad or Steamed Mussels - light but very satisfying.
- **“Gluten-free or Celiac?”**
Some things on our menu can be modified like the caesar salad. However the Deviled Eggs, Fries, are all gluten free

Smart Upselling Summary

Situation	Suggest
Guest orders just a main	Add a specific snack or specific small plate to start
Guest browsing cocktails	Recommend a specific small bite to pair
Table of 2–4 ordering drinks only	Mention Hush Puppies, Chips, Deviled Eggs, corn ribs, fried pickles, blistered shishitos
Guest ordering chicken or steak	Suggest beer, wine, or a light salad to start
Light eater or vegetarian/Vegan	Offer Corn Ribs, Pickle Plate, Smoked Mushrooms
Foodie or adventurous guest	Suggest Foie Gras Nuggets or Pork Belly Sliders

