

DINNER

Spring 2024

Rex

BAR

PANSIES FROLIC

stone-fruit gin, rose apple brandy, cream sherry, flora amaro, fennel

13

SPRUCE STREET BOYS

suntory toki, pisco, pear brandy, okra-wash, clover + sea salt shrub, basil

15

NEED A LITTLE SUGAR IN MY BOWL

amaro meletti, stone fruit shrub, bubbles, sorbet

15

GREEN CHAOS

nixta elote, amaro alta verde, aelred melon, pickled green bean, gold rice + sweet corn orgeat, blueberry + dill

15

POR DIO

blanco tequila, galiano, carrot + turmeric, lime

16

AIN'T GOOD LOOKING (SOMBODY'S ANGEL)

la gritona reposado, ayuuk, creme de cacao, catarratto molasses, spiced mushroom bitter, banana peel

17

SHIMMY DOWN ON MONDAY

novo fogo cachaca, apricot liqueur, daikon bitter, salt-cured banana, sesame lace tuile cookie

15

BEARDS & TIGHTS | **spirit-free**

grapefruit + ederflower shrub, pear + ginger, rosemary tonic, chives

+: tequila or mezcal +6

8

RECKLESS EMPRESS | **spirit-free**

blueberry shrub, rooibos honey, salt-cured banana

+: gin or vodka +6

8

Royal

ROYAL MARTINI

forthave blue gin, fell to earth dry vermouth, green tomato + dashi water ice

21

ROYAL OLD FASHIONED

sojourner barrel select bourbon #2, demerara, bitters, orange peel, cherry

18

ROYAL NEGRONI

bluecoat barrel-aged, forthave red, de muller reserva, chicory, orange peel

18

ROYAL HURRICANE

rhum j.m., novo fogo barrel-aged, vedrenne passionfruit, angostura amaro, preserved citrus, pineapple, black cherry

21

ROYAL ESPRESSO MARTINI

stateside, st. george nola, vanilla bean, green street espresso

20

chef de cuisine JAMAAR WHEELER
dining + beverage manager JOSHUA SCHEID

hospitality group SOJOURN PHILLY



Raw Bar

KITCHEN

OYSTERS ON THE HALF SHELL six / twelve	19/36
fermented chili pepper, red wine mignonette, cucumber ice	
BAKED OYSTERS	18
smoked cowboy butter, cornbread crumbs	
NASHVILLE HOT FRIED OYSTERS	20
key lime mustard aioli, lemon, smoked sea salt	
ROYALLY SHUCKED	28
six oysters, truffle parm fries, cucumber ice, garlic aioli glass sojourner cava +: two glasses +8, bottle +30	
SHRIMP COCKTAIL	22
poached shrimp, cocktail sauce, lemon	
SCALLOP CRUDO	22
red finger chilis, benne seeds, lime vinaigrette	
SMOKED WHITE FISH RILLETTES	15
benne seed crackers, seasonal pickles, radish	

Small Plates

HOUSE BREAD buttermilk biscuits / jimmy red cornbread	7/11
honey butter, seasonal jam	
FRIED GREEN TOMATOES & OKRA	14
shishitos, herbs de provence tartar sauce	
BABY GEM & FRISÉE SALAD	16
jimmy red croutons, pickled kumquats, buttermilk caesar	
CAST IRON PIMENTO MAC & CHEESE	15
cornbread crumble +: lump crab +12, grilled chicken +10	
BUTTERMILK BISCUIT & ROCK SHRIMP	23
crawfish dashi butter, fennel slaw	
BRAISED COLLARD GREENS	10
smoked turkey, potlikker	

Entrées

HOPPIN JOHN	25
carolina gold rice, black-eyed peas, blistered okra, trinity oil	
FROGMORE STEW	38
scallops, mussels, shrimp, andouille sausage, potatoes, grilled sourdough	
SHRIMP & MARSH HEN MILL GRITS	36
smoked tomato jam, shellfish gravy	
CATFISH & JIMMY RED WAFFLES	33
corn custard, tarragon butter, trout roe	
CHARLESTON CRAB CAKE	35
warm potato salad, scallion ranch, sorrel	
CHICKEN JAMBALAYA	28
andouille sausage, carolina gold rice, bell peppers	
BRAISED OXTAIL	34
hoppin john croquette, grilled scallions, asparagus	
MEMPHIS JERKED RIBS	28
cherry cola bbq, sweet potato, scallion ribbons, pecan burnt cream	
REX BURGER	23
crispy red onions, pimento cheese, bibb lettuce, bacon, brioche bun, fries or salad +: parmesan truffle fries +1	