

## Kitchen Hours: 11am – 11pm (12am Friday and Saturday)

**\*\*To place a food order, please visit us at the bar\*\***

**\*ALL PRICES INCLUDE TAX \*\*Suggested Wine Pairings**

### Smaller Plates

**Garlic & Parm Fries** \$8 **\*\*Vermouth**

Skin-On French Fries, Roasted Garlic Oil, Parmesan Cheese, Parsley

**Burrata with Fig Mostarda** \$13 **\*\*Bubbles**

Rye-Fig Mostarda, Tarragon, Crostini

**Cured Salmon & Goat Cheese** \$10 **\*\*Rosé**

Dill & Citrus Salmon, House-Made Goat Cheese, Fennel-Onion-Radish Gremolata, Fried Capers

**Smoked Tuna Dip** \$8 **\*\*Rosé**

House Smoked Tuna Blended in a Creamy Lemon & Onion Flavored Dip, Served with Crostinis

**Crab Rangoon Dip** \$12 **\*\*Riesling / Pet Nat**

Louisiana Crab Meat, Cream Cheese, Mozzarella, Provolone, Green Onions, Sriracha-Sweet Chili Sauce, Wonton Chips (served hot)

**Chorizo & Cheese Wontons** \$9 **\*\*Malbec**

Sofrito Vinaigrette

**Sticky Pork Ribs** \$13 **\*\*Cabernet**

Crispy Braised St. Louis Pork Ribs, Sticky Asian Glaze, Sesame, Szechuan Pepper, Pickled Cabbage

**Tacos** on Flour Tortillas \$5 Each **\*\*Bubbles**

**BBQ Shrimp Taco** – Sparkling Wine Tempura, Cold Smoked Shrimp, BBQ Shrimp Aioli, Pickled Radish, Onion, and Green Tomato Relish

**Fried Avocado Taco** – Blue Cheese Dressing, Pickled Poblano Peppers, Cilantro

**Bulgogi Beef Taco** – Korean Marinated Flank Steak, Romaine, Sriracha Aioli, Green Onions

### Bigger Plates

**Spinach & Artichoke Mac & Cheese** \$9 **\*\*Chardonnay**

Cavatappi Pasta, Spinach, Artichoke Hearts, Provolone, Mozzarella, Parmesan, Garlic Panko

**Add House-Made Bacon** \$3

**Steak & Fries** \$19 **\*\*Cabernet**

8oz Prime Flat Iron Steak, Compound Butter, Fries Served Mid-Rare Unless Otherwise Requested.

**Sub Potato Gratin** \$6 **Add Crab Meat** \$7

**Mussels & Fries** \$14 **\*\*Riesling**

Prince Edward Island Mussels, Coconut Curry, Thai Basil

**Smoked Salmon Cakes** \$15 **\*\*Sauvignon Blanc**

Applewood Smoked Verlasso Salmon, Trinity, Creole Seasoning, Panko Breading, Arugula, White Remoulade

### Sandwiches (Served A La Carte)

**Bacon & Brie** on Sourdough \$11 **\*\*Chardonnay**

Cane Syrup Bacon, Brie Cheese, Basil-Blueberry-Black Pepper Compote

**Hangover Ham Bánh Mi** on Pistolette \$13 **\*\*Sangiovese**

Taylor Ham, Duck Liver Mousse, Gochujang Aioli, Hoisin Vinaigrette, Pickled Daikon Radish, Carrot, Cucumber, and Jalapeño, Cilantro

**Creole Grilled Cheese** on Sourdough \$9 **\*\*Chardonnay**

Provel Cheese, Arugula-Pecan Pesto, Creole Tomatoes

**Hamburger Sliders** \$8 **\*\*Cabernet**

House Burger Blend, Pimento Cheese, Bread and Butter Pickles, Slider Bun (2 per Order)

**Fried Chicken Sliders** \$10 **\*\*Syrah**

Crystal-Buttermilk Fried Chicken Thigh, Bourbon-Bacon Jam, Raclette Cheese (2 per order)

### Salads

**Caesar Salad** \$7.5 **\*\*Sherry**

Romaine, Croutons, House-Made Caesar Dressing

**Goat Cheese Salad** \$12 **\*\*Sauvignon Blanc**

Mixed Greens, Shiitake Mushrooms, Toasted Pecans, Dried Cherries, Goat Cheese, Balsamic Vinaigrette

**Curry Chicken Salad** \$13 **\*\*Riesling**

Arugula, Lemon Vinaigrette, Curry Chicken Salad, Almonds, Pickled Red Onions

**Add On a Protein:**

**Fried / Baked Chicken, Duck Ham, Shrimp** \$5

**House Bacon** \$3

**Lump Crab Meat** \$7

### Extra Stuff

**Roasted Cauliflower** \$5 **\*\*Riesling**

Romesco Sauce

**Potato Gratin** \$9 **\*\*Bubbles**

Champignon Brie, House Bacon Bits

**Side of Fries** \$5 **\*\*Vermouth**

**Side Caesar Salad** \$4 **\*\*Sherry**

**Side Mixed Greens Salad** \$5 **\*\*Pinot Grigio**

### Desserts

**Flourless Chocolate Cake** \$7.5 **\*\*Port**

Blueberry Compote, Whipped Cream

**Goey Butter Cake** \$7 **\*\*Moscato**

Mixed Berry Coulis

\*Whenever possible, we make everything in house

\*Consuming raw or undercooked proteins may increase your risk of foodborne illness

