

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.

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

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 Mì 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

Esquites con Congrejo \$13 ****Sauvignon Blanc**

Off-Cob Charred Corn, Jalapeño, Red Onion, Lime Aioli, Lump Crab Meat, Chipotle Dust, Cilantro

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

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

Goosey 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

