

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

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

Smaller Plates

Garlic & Parm Fries \$8

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

Burrata with Fig Mostarda \$13

Rye-Fig Mostarda, Tarragon, Crostini

Cured Salmon & Goat Cheese \$10

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

Smoked Tuna Dip \$8

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

Crab Rangoon Dip \$12

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

Chorizo & Cheese Wontons \$9

Sofrito Vinaigrette

Sticky Pork Ribs \$13

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

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

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

Fried Oyster Taco – *Chipotle Ranch, Romaine, Pickled Onion and Jalapeño, Cilantro*

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

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

Extras

Roasted Cauliflower \$5

Romesco Sauce

Side of Fries \$5

Side Caesar Salad \$4

Side Mixed Greens Salad \$5

All prices include tax

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

Whenever possible, we make everything in house

Salads

Caesar Salad \$7.5

Romaine, Croutons, House-Made Caesar Dressing

Goat Cheese Salad \$12

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

Kale & Satsuma Salad \$8

With Red Onion, Pepitas, Blue Cheese Dressing

Curry Chicken Salad \$13

Arugula, Lemon Vinaigrette, Almonds, Pickled Onions

Add On a Protein: House Bacon \$3 Oysters \$7

Fried or Baked Chicken, Duck Ham, Shrimp \$5

Sandwiches (Served A La Carte)

Bacon & Brie on Sourdough \$11

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

Kale Grilled Cheese on Sourdough \$9

Sweet & Sour Kale, Miso-Saké Wild Mushrooms, Fontina

Buffalo Peacemaker on Pistolette \$13

Fried Oysters, House Buffalo Sauce, Fennel Aioli, Provel Cheese, House Bacon Bits, Celery

Hamburger Sliders \$8

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

Fried Chicken Sliders \$10

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

Bigger Plates

Spinach & Artichoke Mac & Cheese \$9

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

Add House-Made Bacon \$3

Steak & Fries \$19

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

Mussels & Fries \$14

Prince Edward Island Mussels, Coconut Curry, Thai Basil

Lamb French Onion Pot Pie \$10

Braised Lamb & French Onion Stew, Swiss Cheese, House-Made Pie Crust

Desserts

Flourless Chocolate Cake \$7.5

Blueberry Compote, Whipped Cream

Goopy Butter Cake \$7

Mixed Berry Coulis

