



appetizers

CURED DUCK* \$22
duck pastrami | duck prosciutto
apples | dubliner cheese | fig jam

**CHILLED BLACKENED
TUNA*** \$18 DF
soy dipping sauce
jasmine rice-seaweed salad

**GINGER BRAISED
PORK BELLY** \$17 DF
brussels sprouts | escabeche

**BANH MI VEGAN
WRAPS** \$16 V | DF
artisan romaine
seasoned tempeh | tofu
pickled veggies

soups & salads

SWEET POTATO CREAM \$11
V | GF | DF
cranberry relish

COCONUT CURRY SOUP \$12
V | GF | DF
seasonal vegetables | kale chips

SPINACH-FRISEE SALAD \$16
VG | GF
pumpkin spiced pears
blueberry burrata | blueberries
balsamic pearls

**WINTER KALE
CAESAR SALAD** \$14 VG
ricotta salata | walnuts
muesli bread croutons
cranberry-poppy seed caesar dressing

entrees

CIOPPINO* calamari | shrimp | mussels | crawfish | snapper | grilled crostini \$38

SHRIMP & GRITS shrimp butter | four pepper goat cheese grits | green onion \$36 GF

SNAPPER* crawfish cream | couscous pilaf | caper berries | micro basil \$42

PORK SHANK andouille sausage risotto | pork au jus | red pepper confit \$32

KAMPACHI* carrot & pumpkin puree | maple rum butter sauce | pecans | sage \$34 GF

CHICKEN CONFIT* pistachio quinoa | pomegranate glaze \$32 GF

14OZ GRILLED RIBEYE* sweet potato hash | soy glaze | pearl onions \$52

POTATO CAULIFLOWER RAVIOLI beyond meat bolognese | basil puree \$35 V | GF | DF

sides

PICKLED SALAD
\$8 V | GF | DF
cucumber | carrot | red onion
jalapeno | sweet pepper
watermelon radish

BRUSSELS SPROUTS
\$8 V | GF | DF
garlic | honey sriracha glaze
toasted sesame seeds

**SPICED ROOT VEGGIE
HASH**
\$8 V | GF | DF
turnips | parsnips | carrots |
zucchini | snow peas | shallots

GF - gluten free V - vegan VG - vegetarian DF - dairy free

*consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk for food borne illness especially if you have certain medical