

## SUMMER LUNCH MENU



### SMALL PLATES

#### **CITY SALAD**

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette  
*9.5*

#### **GRILLED PEACH SALAD**

burrata, house guanciale, toasted pecans, fresh picked herbs  
*11.5*

#### **SUMMER SPRING ROLLS**

grilled vegetables, house dipping sauce, benne  
*9.5*

#### **CRAB SALAD**

jicama, grilled corn salsa, cilantro, lime  
*13*

#### **FRITES**

with comeback sauce  
*7*

#### **BLACK EYED PEA HUMMUS**

fried pita, creole oil, pickled sweet peppers  
*9*

#### **CRISPY BBQ RIB TIPS**

house made bbq sauce, creole mustard slaw, scallions  
*13*

#### **SOUP SELECTION OF THE DAY**

*9 / 10.5*

#### **CAESAR SALAD**

grilled romaine, kalamata, grated egg, anchovy, parmesan, anchovy aioli,  
parmesan/garlic vinaigrette

*10*

*with grilled chicken 13.5*

*with fried oysters 15.5*

## BIG PLATES

### “THE GROCERY” BURGER

grilled 5.3 oz Johnny Snack burger, American cheese, lettuce, onion, pickle, mayo, mustard, and special sauce on a brioche bun - served with fries  
*12 / double patty 16.5*

### “CORNER JOINT” ROAST BEEF POBOY

garlic roasted beef, french bread, mayo, creole mustard, shredded lettuce, tomato, dill pickle, debris gravy, swiss - served with fries  
*13.5*

### MUFFALETTA

the New Orleans classic - served with fries  
*14.5*

### GRILLED 44 FARMS HOT DOG

open faced all beef hot dog, house-made chili, ketchup, Big Shot Mustard, beer cheese, onion, bread and butter relish - served with fries  
*10.5*

### VIETNAMESE BEEF BELLY POBOY

sambal aioli, pickled carrot slaw, cucumbers, cilantro  
*14*

### PECAN-CRUSTED MAHI MAHI

herb roasted squash, scarlett rice, pickled apple vinaigrette  
*23*

### SHRIMP AND SUMMER VEGETABLE PASTA

pesto marinated grilled shrimp, chilled zucchini noodles, blistered cherry tomato sauce, gremolata  
*21*

### ROPA VIEJA

traditional stewed Cuban beef, cumin and coriander white rice, grilled sourdough  
*23*

### SHRIMP & GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon  
*21*

## BEVERAGES

### WATER

Soft Drinks	2.5
(Coke, Diet Coke & Sprite)	
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

### BUBBLY WATER

<b>DOMESTIC</b>	<b>4</b>
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Dixie	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	2

### PREMIUM 5.25

Amstel Light	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Peroni	
Reve Coffee Stout	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

*thank you*