



# SNACKBAR

## CURBSIDE 5-9 PM

### SANDWICHES

Served with Seasoned Fries; Add Parmesean-Truffle Frites 2.5

<b>Damn Fine Burger</b>	13.5
<i>44 Farms Beef, Brioche Bun, American Cheese, Dijonnaise, Dill Pickle, Minced Red Onions</i>	
<i>Add Big Bad Bacon 2.5</i>	
<i>Add a Fried Egg 1.25</i>	
<b>Duck Croque Monsieur/Madame</b>	15/16.25
<i>Confit Duck Legs, Dill Pickle, Creole Mustard, Gruyere</i>	

### SMALL PLATES

<b>Oysters on the Half Shell</b>	Market Price
<b>French Onion Soup</b>	9
<b>Chopped Salad</b>	12
<i>Romaine, Cherry Tomatoes, Cucumber, Radish, Red Onion, Pepperoncini, Parmesan, Italian Dressing</i>	
<b>Roasted Butternut Squash Chaat</b>	12
<i>Apples, Raisins, Onion, Chilies, Cashews, Papad, Cilantro &amp; Tamarind Chutneys</i>	
<b>Warm Field Pea Salad</b>	14
<i>Benton's Ham, Celery, Pepper, Onion, Thyme. Spicy Mustard Vinaigrette</i>	
<b>Crab &amp; Okra Gravy</b>	16
<i>Bacon-Sweet Potato Biscuit</i>	

### NOT SO SMALL PLATES

<b>Pecan-Crusted Simmons Catfish</b>	25
<i>Hoppin' John, Pickled Mustard Greens, Country Ham Jus</i>	
<b>Shrimp Mac &amp; Cheese</b>	28
<i>Oyster Mushrooms, Fresh Herbs</i>	
<b>Duck Breast</b>	32
<i>Cayenne Sweet Potato Purée, Mustard Greens, Cranberry Chutney</i>	
<b>Gulf Fish</b>	Market Price
<i>Rice Grit Upma, Apple Slaw, Fall-Spiced Beurre Blanc</i>	
<b>Coulette Steak</b>	34
<i>Parmesan Potato Purée, Brussels Sprouts, Red Wine Demi</i>	

### DESSERTS

<b>Cookie Dough Bites</b>	10
<i>Clove Anglaise</i>	
<b>Apple-Cranberry Cobbler</b>	10
<i>Vanilla Ice Cream</i>	
<b>Cinnamon &amp; Sugar Donettes</b>	10
<i>Cream Cheese Filling, Mexican Hot Chocolate</i>	

### ZERO-PROOF COCKTAILS

<b>Spicy Donkey</b>	5
<i>Lime, Agave, Cilantro, Jalapeño, Ginger Beer</i>	
<b>Guapo Mango</b>	5
<i>Mango Purée, Pineapple Juice, Lemon, Topo Chico</i>	

\*Add spirits at home, if you'd like!

### WINE SPARKLING

<b>Veuve du Vernay Brut Rosé</b>   France	28
<b>La Marca Prosecco</b>   Italy	32
<b>Chandon Brut Rosé</b>   California	44
<b>Luc Belaire Brut Gold</b>   Burgundy, France	57
<b>Taittinger Brut Champagne</b>   France	100

### ROSÉ

<b>Hogwash</b>   Oakville, California	36
<b>Château de Trinquedel</b>   Tavel, France	40

### WHITE

<b>Mohua Sauvignon Blanc</b>   Marlborough, New Zealand	28
<b>Château Ducasse Bordeaux</b>   France	36
<b>La Crema Pinot Gris</b>   Monterey, California	36
<b>Luli Chardonnay</b>   Santa Lucia Highlands, California	40
<b>Champalou Vouvray</b>   Loire, France	40
<b>Sonoma-Cutrer 'Russian River' Chardonnay</b>   California	44
<b>Franck Millet Sancerre</b>   France	44
<b>Louis Jadot Pouilly-Fuissé</b>   Burgundy, France	52
<b>Cloudy Bay Sauvignon Blanc</b>   Marlborough, New Zealand	54
<b>LaZarre Albariño</b>   Edna Valley, California	57
<b>Scribe Riesling</b>   Sonoma County, California	60
<b>Cade Sauvignon Blanc</b>   Napa Valley, California	64
<b>Matthiasson 'Linda Vista Vineyard' Chardonnay</b>   Napa Valley, California	64

### RED

<b>Austerity Pinot Noir</b>   Central Coast, California	28
<b>Cosentino Cabernet Franc</b>   Lodi, California	32
<b>Kermit Lynch Côtes du Rhône</b>   France	32
<b>Sharecropper's Cabernet Sauvignon</b>   Columbia Valley, Washington	36
<b>Etude 'Lyric' Pinot Noir</b>   Santa Barbara County, California	40
<b>Quest 'Proprietary Blend'</b>   Paso Robles, California	47
<b>Shatter Grenache</b>   Languedoc-Roussillon, France	53
<b>Ridge 'East Bench' Zinfandel</b>   Sonoma County, California	62
<b>Nicolas Reau 'Pompois' Cabernet Franc</b>   Loire, France	64
<b>Arista 'The Mac' Pinot Noir</b>   Russian River Valley, California	65
<b>Krutz 'Anderson Valley' Pinot Noir</b>   Santa Rosa, California	65
<b>Halter Ranch Cabernet Sauvignon</b>   Paso Robles, California	68
<b>Paraduxx 'Proprietary Blend'</b>   Napa Valley, California	82
<b>Barton &amp; Guestier Châteauneuf-du-Pape</b>   Rhône, France	85
<b>Stag's Leap Cabernet Sauvignon</b>   Napa Valley, California	95