



SNACKBAR

HAPPY HOUR 4-5 PM DINNER 5-9 PM

SMALL PLATES

- Oysters on the Half Shell *Market Price*
French Onion Soup 9
Black Bean & Ham Soup 10
Tabasco Crema, Corn Bread
Charred Brussels Sprouts 14
Grapes, Lardons, Blue Cheese, Aged Balsamic Vinegar
Kale & Apple Salad 14
*Local Kale, Honey Crisp Apples, Shaved Fennel, Chopped Dates,
Toasted Pecans, Goat Cheese Croutons, Chili-Cinnamon Vinaigrette*
Oyster & Bacon Gratin 16
French Bread

SANDWICHES

Served with Seasoned Fries; Add Parmesan-Truffle Frites 2.5

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

HAPPY HOUR

- Oysters on the Half Shell 1.75/Each
Domestics 2
Select Drafts 3
Select Wine 5
Select Classic Cocktails 6

**Please ask your server which selections are available.*

NOT SO SMALL PLATES

- Cornmeal Fried Catfish 25
Black Beans & Rice, Green Onion Hush Puppies, Tabasco Honey
Shrimp Mac & Cheese 28
Oyster Mushrooms, Fresh Herbs
Soy-Chili Braised Beef Cheeks 32
Rice Grits, Pickled Carrots & Shiitake Mushrooms, Chopped Peanuts
Gulf Fish *Market Price*
Braised Collards, Black-Eyed Pea Grits, Piccalilli
Coulotte Steak 34
Carrot Purée, Haricots, Sauce Béarnaise

DESSERTS

- Chocolate Tiramisu 10
Chocolate-Rum Sauce, Chocolate Bark
Apple Strudel 10
Fig Compote, Honey Ice Cream
Oatmeal Cream Pie 10
Cinnamon Butter Cream, Malted Milk



SNACKBAR

COCKTAILS

"Both tears and sweat are salty, but they render a different result.
Tears will get you sympathy; sweat will get you change."
- Rev. Jesse Jackson

SEASONAL SIPS

- Mi\$\$\$i\$\$\$iPPi Mudblood 10**
Bristow Barrel-Aged Gin, Cherry Heering, Orange, Angostura & Reagan's Orange Bitters
- Apple Bernheim Jeans 10**
Bernheim Wheat Whiskey, Rothman Pear, Apple Shrub, Lemon
- The Gold Standard 11**
Wonderbird Gin, Ginger Liqueur, Golden Milk, Honey-Rose Syrup
- Cherry Drop Top 11**
Nux Alpina, Wild Turkey 101, Angostura Bitters, Cheerwine, Pickled Cherry
- ¿Que es Flipadelphia? 11**
El Jimador Reposada, Illegal Mezcal, Averna, Grapefruit, Lime, Egg White, Peychauds
- Hazy Eye 12**
Mount Gay Rum, Wray & Nephew Overproof Rum, Sfumato, Luxardo, Peychauds & Reagan's Orange Bitters

CLASSICS

- Tuxedo 10**
Bristow Gin, Fino Sherry, Reagan's Orange Bitters
- Rosita 11**
El Jimador Reposado, Punt e Mes, Dry Vermouth, Campari, Angostura
- Martinez 11**
Wonderbird Gin, Sweet Vermouth, Luxardo, Angostura
- Navy Grog 11**
Light, Dark, and Overproof Rum, Allspice Dram, Grapefruit, Lime, Rich Syrup, Angostura, Peychauds
- Japanese Highball 11**
Suntory, Topo Chico, Expressed Lemon Peel

HOUSE CLASSICS

- Rum is a Battlefield 11**
Pusser's Gunpowder Proof Rum, Hoodoo Liqueur, Lime, Sorghum Syrup
- Lurleen 11**
Overproof Bourbon, Ginger Liqueur, Bitters-Soaked Lemon, Turbinado, Grapefruit, Sweet Vermouth, Nutmeg
- Perfect Oxonian 11**
Buffalo Trace, Sweet & Dry Vermouth, Angostura, Walnut Bitters
- Big Bad Old Fashioned 11**
Bourbon, Bacon Bitters, Turbinado
- Old Manhattan 11**
Overproof Bourbon, Carpano Antica, Cherry Heering, Angostura & Whiskey Barrel-Aged Bitters, Flamed Orange Peel

ZERO PROOF

- Rosemary Pop 5**
Rosemary, Lemon, Simple, Grapefruit, Topo Chico
- Apple Dumpling Gang 5**
Apple Shrub, Lemon, Ginger Ale

BEER

- Miller High Life 3.5
Budweiser 3.5
Miller Lite 3.5
Michelob Ultra 3.5
Coors Banquet 3.5
SPB Suzy B 5
Stella Artois 5
Ghost in the Machine Double IPA 6

*Please ask your server about our rotating drafts.

WINE

G/B

SPARKLING

- Veuve du Vernay Brut Rosé | France 7/28**
- La Marca Prosecco | Italy 8/32**
- Chandon Brut Rosé | California 44**
- Luc Belaire Brut Gold | Burgundy, France 57**
- Taittinger Brut Champagne | France 100**

ROSÉ

- Hogwash | Oakville, California 9/36**
- Château de Trinquedel | Tavel, France 40**

WHITE

- Mohua Sauvignon Blanc**
Marlborough, New Zealand 7/28
- Château Ducasse Bordeaux | France 9/36**
- La Crema Pinot Gris | Monterey, California 9/36**
- Luli Chardonnay**
Santa Lucia Highlands, California 10/40
- Champalou Vouvray | Loire, France 40**
- Sonoma-Cutrer 'Russian River' Chardonnay**
California 44
- Franck Millet Sancerre | France 44**
- Louis Jadot Pouilly-Fuissé | Burgundy, France 52**
- Cloudy Bay Sauvignon Blanc**
Marlborough, New Zealand 54
- LaZarre Albariño | Edna Valley, California 57**
- Scribe Riesling | Sonoma County, California 60**
- Cade Sauvignon Blanc | Napa Valley, California 64**
- Matthiasson "Linda Vista Vineyard" Chardonnay**
Napa Valley, California 64

RED

- Austerity Pinot Noir | Central Coast, California 7/28**
- Cosentino Cabernet Franc | Lodi, California 8/32**
- Kermit Lynch Côtes du Rhône | France 8/32**
- Sharecropper's Cabernet Sauvignon**
Columbia Valley, Washington 9/36
- Etude 'Lyric' Pinot Noir**
Santa Barbara County, California 40
- Quest 'Proprietary Blend' | Paso Robles, California 47**
- Shatter Grenache | Languedoc-Roussillon, France 53**
- Ridge 'East Bench' Zinfandel | Sonoma County, California 62**
- Nicolas Reau 'Pompois' Cabernet Franc | Loire, France 64**
- Arista 'The Mac' Pinot Noir**
Russian River Valley, California 65
- Krutz 'Anderson Valley' Pinot Noir**
Santa Rosa, California 65
- Halter Ranch Cabernet Sauvignon**
Paso Robles, California 68
- Paraduxx 'Proprietary Blend' | Napa Valley, California 82**
- Barton & Guestier Châteauneuf-du-Pape**
Rhône, France 85
- Stag's Leap Cabernet Sauvignon | Napa Valley, California 95**