

SPRING DINNER MENU



APPETIZERS

GHEE POACHED SHRIMP
Jeweled Rice Salad, Kachumber, Ginger-Cumin Dressing
15

OYSTER PAN ROAST CASINO
Red Bell Coulis
16.5

HAM AND ARTICHOKE ARANCINI
Arrabiata
12

SMOKED CATFISH BRANDADE
Tapenade, Radish, Shaved Celery, Grilled Sourdough
12.5

SOUP

CRAWFISH AND GREEN PEA BISQUE
Spiced Butter, Marinated Crawfish
11

SALADS

CITY SALAD
Mixed Greens, Cucumber, Carrot, Red Onion, Roasted Scallion, Sourdough Croutons, Citrus Vinaigrette
9.5

STRAWBERRIES AND PEAS
Strawberries, Sugar Snaps, English Peas, Arugula, Basil Vinaigrette, Fromage Blanc
11.5

OGCG CAESAR SALAD
Crisp Ribbons Of Romaine, Parmesan, Kalamata Olives, Black Pepper Croutons, Hard Boiled Egg, Creamy Caesar Dressing
10
with grilled chicken 13.5 with fried oysters 15.5 with blackened shrimp 14.5

ENTRÉES

CHICKEN OBE ATA
Rice and Red Beans, Grilled Scallions
29.5

GRILLED GULF FISH
Jollof Grits, Crawfish Gravy, Sugar Snap Peas
34

GRILLED PORK CHOP
Fava Bean Succotash, Louisiana Hot Sauce Buerre Blanc
36

GRILLED 44 FARMS NY STRIP
Mashed Potatoes with Roasted Garlic and Rosemary, Stir-Fried Asparagus, Salsa Verde
40

SHRIMP AND GRITS
Spicy Original Grit Girl Cheese Grits, Sautéed Shrimp, Garlic, Mushrooms, Scallions, White Wine, Lemon Juice, Big Bad Bacon
31

BEVERAGES

WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.5
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

DOMESTIC	4
Budweiser	
Bud Light	
Busch Non-Alcoholic	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

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	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*Somehow we've weathered and witnessed
a nation that isn't broken • but simply unfinished*

- AMANDA GORMAN EXCERPT FROM JAN 20, 2021 INAUGURATION POEM

PORTS & DESSERT WINES

LA FLOR D'OR Sauternes Bordeaux, France 2015	12	TINTERO Moscato d'Asti Italy 2015	7.5
WARRE'S "Otima" 10 Year Old Tawny Port NV	8.5	GRAHAMS "Six Grapes" Unfiltered Reserve Port NV	6.5
FONSECA Bin No. 27 Reserve Port NV	8	ELDERTON "Riverina Botrytis" Semillion NV	6

CORDIALS & LIQUORS

BAILEYS IRISH CREAM	9	GRAN MARNIER	9
CHAMBORD	9	FRANGELICO	7.5
COINTREAU	9	KAHLUA	7.5
DRAMBUIE	9		

BRANDY & COGNAC

COURVOISIER V.S.	9.5	RAYNAL NAPOLEAN V.S.O.P.	9.5
REMY MARTIN V.S.O.P.	9.5	B & B	9.5

SCOTCH & WHISKEY

LAGAVULIN 16 YEAR OLD	20	GLENLIVET 12 YEAR OLD	9
REDBREAST	10	GLENFIDDICH 12 YEAR OLD	9
MACALLAN 12	10	JOHNNIE WALKER BLACK	9
GLENMORANGIE 10 YEAR OLD	10	BUSHMILLS	7

KENTUCKY WHISKEY

WILLET Steve McQueen Select	30	ROWAN'S CREEK	9
MAKER'S MARK Private Select	15	JEFFERSON'S RESERVE	9
HIGH WEST Rendezvous Rye	11	KNOB CREEK	9
FOUR ROSES	10	WOODFORD RESERVE	9
WILLET	10	BULLEIT RYE	8
WILLET RYE	10	BULLEIT	8
NOAH'S MILL	10	BUFFALO TRACE	8
BASIL HAYDEN'S	9.5	HIGH WEST American Prairie Bourbon	7

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