



SNACKBAR

*"Always be open to trying new flavors."
- Floyd Cardoz*

DINNER STARTING AT 5

SMALL PLATES

Oysters on the Half Shell
Market Price

Snackbar Oysters Rockefeller
Collard Greens, Parsley & Cheese Crust
Market Price

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

Green Salad
*Carrot, Radish, Pickled Green Beans,
Chopped Egg, Citrus Herb Vinaigrette*
11

Chutney Sampler
Tomato-Coconut, Roasted Poblano-Peanut, Apple-Raisin, Garlic Naan
12

Tabla Waldorf Salad
*Apple, Celery Heart, Shaved Cabbage, Pecan,
Crispy Duck Confit, Citrus Dressing*
14

Goan Crab Cakes
Avocado Chutney, Sabudana Papad
18

SANDWICHES

Served with Sweet Potato Gaufrettes; Add Rosemary-Parmesan Frites 2.5

Tandoori Spiced Fried Chicken
Kachumber, Tomato Chutney
14

Roast Beef Melt
Slow Cooked Beef Sirloin, Caramelized Onions & Peppers, Cheese Sauce
Add Big Bad Bacon 2.5
14

Damn Fine Burger
*44 Farms Beef, Brioche Bun, American Cheese, Dijonnaise,
Dill Pickle, Minced Red Onions*
14
Add Big Bad Bacon 2.5 • Add a Fried Egg 1.25

NOT SO SMALL PLATES

Goan Curry
*Jumbo Gulf Shrimp, Spicy Coconut Sauce,
Mustard Seed-Roasted Okra, Missimati Rice Grits*
29

Chef Floyd's Butter Chicken
Cumin Rice Pilaf, Charred Broccoli
29

Mississippi Catfish & Mustard Curry
Grits Upma, Fried Cauliflower
29

Pork Shank Indad
*Sweet & Savory Braise, Roasted Sweet Potato,
Collard Greens*
30

Piri Piri Rubbed Gulf Tuna
*Sweet Potato Purée, Charred Broccoli,
Green Turmeric Vinaigrette*
33

Prime Tri Tip Steak
*Curry Leaf Marinade, Turmeric Mashed Potatoes,
Braised Cabbage*
36

DESSERTS

Indian Spiced Bread Pudding
Toasted Almonds, Saffron Anglaise
10

Apple-Masala Chai Cake
Apple Cider Ice Cream, Caramel Sauce, Powdered Sugar
10

Sticky Toffee Pudding
Candied Ginger, Toffee Sauce, Whipped Cream
10