



SNACKBAR

*"It's easier to be faithful to a restaurant than it is to a woman."
-Federico Fellini*

DINNER STARTING AT 5

SMALL PLATES

Oysters on the Half Shell
Market Price

Sweet Potato Gaufrettes
5

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

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

Roasted Sweet Potato Chaat
*Apples, Fried Black-Eyed Peas, Serrano, Boondi, Lime Juice,
Molasses, Yogurt, Cilantro*
12

Charred & Raw Brussels Sprouts
Lardons, Golden Raisins, Pickled Apples, Shallots, Chili Crisp, Fried Egg
14

Gulf Coast Oyster Stew
Bacon-Cheddar Biscuit
14

Bourbon-Sorghum Braised Pork Belly
Pickled Collards, Black-Eyed Pea Grits
15

SANDWICHES

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

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

Piri Piri-Spiced Fried Chicken
Brussels Sprout Slaw, Onion Mayo, Local Honey
14
Add Cheese 1.50

Snackbar Monte Cristo
*Benton's Country Ham & Rosemary Smoked Ham, Gruyère, Dijon,
Sourdough, Pepper Jelly*
15

NOT SO SMALL PLATES

Pan Fried Quail
*Andouille-Cornbread Dressing, Collard Greens,
Spiced Cane Syrup*
20/38

Pecan-Crusted Catfish a la Upperline
*Herbed Rice Grits, Creamed Spinach,
Beurre Blanc*
28

Harissa-Spiced Lamb Bolognese
Rigatoni, Feta, Mint, Parsley
32

Sunburst Trout
*Lemon-Parsnip Purée, Charred Brussels Sprouts,
Chermoula*
34

Brandy Braised Beef Short Ribs
*Pearl Onions, Prunes, Green Olives & Carrots,
Marrow Mashed Potatoes*
35

Lobster & Grits
*Florida Spiny Tail Lobster, Tasso, Oyster Mushrooms,
Scallions, Spicy Jimmy Red Corn Grits*
38

DESSERTS

Spiced-Apple Galette
Salted Caramel Sauce, Whipped Cream
10

Orange-Olive Oil Cake
Toasted Almonds, Orange-Honey Reduction
10

Bittersweet Chocolate Gateau
Crushed Praline, Whipped Cream
10