

EARLY SPRING DINNER MENU



APPETIZERS

CHICKEN SATAY

charred chicken drumsticks, spicy pecan sauce, toasted pecans, cilantro, lime wedges

15

SUGARCANE SHRIMP

shrimp and vegetable puree, sugarcane, kabayaki glaze, serrano, fried garlic, scallion, grated pecan

18

VADA PAV

sweet potato fritter, cilantro lime Duke's mayo, fresh cilantro, pav

14

BAO

soy braised pork belly, quick pickle, General Tso's sauce, Kewpie mayo, pork steamed bun

15

FRESH ROLL

shaved shallot, oyster mushrooms, fresh herb, ginger, heart of palm, rice paper wrapper, soy dipping sauce, sriracha

12

CHILI CRAB

soft shell crab, thai chili, chili crisp, garlic, ginger, lemon grass, scallion, sticky rice

22

SOUP & SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette

13

EGG DROP

clarified chicken miso dried mushroom broth, Home Place Pastures egg, wonton chips

14

TROPICAL SALAD

green papaya, cucumber, snow peas, napa cabbage, cherry tomato, peanuts, chili crisp, sweet chili dressing, toasted benne seed

16

CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing

14

ENTRÉES

PEKING DUCK

dry aged duck breast, scallion pancakes, julienne cucumber, scallion, pickled cabbage, hoisin

48

FRIED GULF FISH

whole deep fried fish, hot nummy chili-soy sauce, sliced chili, scallion, benne seed, rice grits

market price

CURRY SHANK

red curry braised pork shank, maitake, peanuts, cilantro, satsuma, pan fried rice cakes

46

LOADED "FRIES"

daikon radish frites, sichuan mushroom ragout, bok choy, scallion, chili crisp, Home Place Pastures fried egg

29

PHO

seared and sliced bavette, bone broth, bok choy, bean sprouts, charred scallion, mint, basil, rice noodles

38

SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

35

BEVERAGES

WATER

Coke	2.95
Diet Coke	2.95
Sprite	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
Hot Tea	2.95

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 7

Blue Moon	Sierra Nevada
Dos Equis	Shiner Bock
Guinness Draught	SPB Suzy B
Heineken	Stella Artois
Crowd Control IPA	Tiny Bomb
Peroni	Yuengling

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*That without experimentation, a willingness to ask questions and try new things,
we shall surely become static, repetitive, moribund.*

- ANTHONY BOURDAIN

CORDIALS & LIQUEURS

BAILEYS IRISH CREAM	10	DRAMBUIE	10
GRAN MARNIER	10	FRANGELICO	10
CHAMBORD	10	KAHLUA	10
COINTREAU	10		

BRANDY & COGNAC

COURVOISIER V.S.	10	RAYNAL NAPOLEAN V.S.O.P.	10
REMY MARTIN V.S.O.P.	10	B & B	10

SCOTCH & WHISKEY

LAGAVULIN 16 YEAR OLD	20	GLENMORANGIE 10 YEAR OLD	11
REDBREAST	15	JOHNNIE WALKER BLACK	10
MACALLAN 12	15	HIGH WEST American Prairie Bourbon	9
GLENFIDDICH 12 YEAR OLD	12	BUSHMILLS	8
GLENLIVET 12 YEAR OLD	12		

KENTUCKY WHISKEY

WILLETT RYE	20	NOAH'S MILL	10
MAKER'S MARK Private Select	15	JEFFERSON'S RESERVE	10
WILLETT	12	KNOB CREEK	10
FOUR ROSES	11	BULLEIT RYE	9
ANGEL'S ENVY	11	BULLEIT	9
WOODFORD RESERVE	11	ELIJAH CRAIG	9
BASIL HAYDEN	10.5		

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.

ALL FOOD AND BEVERAGE ARE SUBJECT TO AVAILABILITY

thank you