

DAILY SPECIALS

TUESDAY

Sweet Tea-Brined
Fried Chicken

WEDNESDAY

Taco Truck Shakshuka

Chorizo, Cotija, Cilantro, Local Eggs, Homemade Tortillas

THURSDAY

Snackbar Cioppino

*Swordfish, Shrimp, Oysters, Crab Claws,
Tomato-Basil Broth, Kevin's Baguette*

FRIDAY/SATURDAY

Salad Niçoise

*Tuna, Tomato, Green Beans, Fried Artichoke Hearts,
Olives, Cucumber, Bell Pepper, Green Onion,
Preserved Lemon-Green Goddess Dressing*

RAW BAR

Market Price

Oysters on the Half Shell

*Rotating Selection from Around the Country.
Served with Ketchup, Horseradish, Mignonette,
& Saltines. Priced per Oyster.*

Peel-N-Eat Jumbo Shrimp

*Served with Ketchup, Horseradish, & Tartar Sauce.
Priced per Shrimp.*

**Eating raw or undercooked foods, including shellfish, can cause illness including, but not limited to, Hepatitis. We recommend you take this into account when ordering. As much as you say you want to "live a little," there are risks.*

DESSERTS

Pastry Chef

Mary Reagan Starrett



Banana-Date Upside Down Cake

Jaggery Caramel, Tahini Ice Cream

Chocolate Profiteroles

Chocolate Mousse, Candied Pecans

Sorbet Trio

Spiced Cantaloupe, Mango-Coconut, Pineapple-Mint

AFTER DINNER DRINKS

French Press Coffee for 2 5

French Press Coffee for 4 10

Hugo Loose Leaf Tea 5

Rainier, Jasmine Bai Hao, Hugo Grey

Cold-Brew 'Martini' 12

*Old Soul High-Rye, Hoodoo, Kahlua,
Chicory Cold-Brew, Cream*

DIGESTIFS

Limoncello 8

Niepoort Late Bottled Vintage Port 8

Averna 8

Cynar 8

Fernet Branca 8

Hoodoo 8

Cardamaro 8

Niepoort 10 Years Old White 12

SNACKBAR



*"Hug while you can chilluns."
— Jack Sonni*

SMALL PLATES

**House-made Rolls
& Cultured Butter**
6

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

Green Salad
*Carrots, Radish, Pickled Haricots Verts,
Chopped Egg, Citrus-Herb Vinaigrette*
11

Fried Olive Balls
Pimento Cheese, Comeback Sauce
14

Turkish Watermelon Salad
*Cucumbers, Watercress, Mint,
Feta, Olive Oil, Urfa Pepper*
15

Fried Okra Chaat
Y'all know the drill by now...
16

Tomato Tart
*Cornmeal Crust, Garlic Confit,
Grainy Mustard, Goat Cheese, Honey,
Dressed Watercress*
16

Shrimp Remoulade
Dressed Arugula
17

NOT SO SMALL PLATES

Orecchiette
*Sweet Corn Cream, Roasted Mushrooms,
Poblano Pepper, Goat Cheese*
24

**Deviled Mississippi
Farm-Raised Catfish**
Celeriac Slaw, Creamy Leek Rice Pilaf
28

Roasted Half Chicken
*Turkish Pepper Paste, Freekeh Pilaf,
Lemon Pickled Green Beans*
34

Grilled Pork Ribeye Cap
Patata Brava, Garlic Cabbage, Sherry Vinegar
35

Gulf Shrimp
*Cannellini Bean-Tomato Sugo, Crusty Bread,
Extra Virgin Olive Oil*
36

Grilled Swordfish
Za'atar Spiced, Roasted Eggplant Salad, Zhoug
36

Grilled Sunburst Trout
*Roasted Garlic-Parmesan Grits,
Green Beans, Watercress Pesto*
38

Steak Frites
*Hanger Steak, Parmesan-Rosemary Frites,
Anchovy-Herb Butter Sauce*
42

SANDWICHES

*Served with House-Made Lemon-Dill Potato Chips;
Sub Rosemary-Parmesan Frites 2.5
Add Big Bad Bacon 2.75; Add a Fried Egg 1.25*

**Pimento Cheese
& Arugula Tartine**
14

**Coach Chadwick's
Favorite Burger**
*44 Farms Beef, Minced Red Onion, Dill Pickle,
Dijonnaise, American Cheese, Brioche Bun*
16

Turkey & Bacon Melt
*Tomato, Dill Pickle, Mayonnaise,
Gruyère, Kevin's Sourdough Bread*
16

Kerala Fried Chicken
*Mango Chutney Mayonnaise, Cabbage Raita,
Coconut Oil, Brioche Bun*
16

*We are continuously grateful to our Local Purveyors for their
Diligence and Extraordinary Products. Thank you.*

*Please share any Food Allergies and/or Dietary Restrictions with
your server. We understand this can be Extremely Serious
and want to preserve your health.*

Chef Vishwesh Bhatt
*We have signed copies of Chef's cookbook
I Am From Here available.
Ask your server to add it to the check.*
