

DAILY SPECIALS

TUESDAY

Sweet Tea-Brined
Fried Chicken
Rotating Selection of Sides

WEDNESDAY

Butter Chicken
Flat Bread, Kachumber

THURSDAY

Mango Chutney-Glazed Lamb Chops
Cumin Roasted Potatoes, Carrot Raita

FRIDAY/SATURDAY

Veal Marsala
Garlic-Herb Mashed Potatoes, Green Beans

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

\$10

Cherry Chocolate Cake
Vanilla Ermine Frosting

Tarte au Citron
Toasted Meringue

Pear Pie
Brown Sugar Streusel, Bay Leaf Ice Cream

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



*"Truth is everybody is going to hurt you;
you just gotta find the ones worth suffering for."
— Bob Marley*

SMALL PLATES

**House-Made Herbed Focaccia
& Extra Virgin Olive Oil**
6

Rosemary-Parmesan Frites
7.50

French Onion Soup
9

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

Red Beans & Rice
12

Fennel & Grapefruit
Pistachio, Mint, Ricotta Salata
15

Charred Root Vegetable Chaat
*Carrots, Beets, Sweet Potatoes, Onions, Sweet & Spicy Yogurt,
Cilantro Chutney, Chickpea Flour Crackers*
16

Roasted Mushrooms
Whipped Feta-Tahini, Brûléed Grapes, Benne Seeds
17

NOT SO SMALL PLATES

Ras El Hanout Rubbed Catfish
*Harissa Spiced Carrots, Couscous,
Preserved Lemon-Pistachio Salsa*
28

**Green Tikka Masala
Roasted Half-Chicken**
Cauliflower Korma
32

Shrimp Bog
*Jumbo Gulf Shrimp, Mr. Benton's Bacon,
Missimati Rice, Lady Peas, Pickled Jalapeño*
35

Pork Shank Indad
Mustard Greens, Potato Cake
35

Grilled Cobia
*Garam Masala-Spiced Winter Squash Puree,
Lentil Salad, Ginger Butter*
36

Pan-Fried Flounder
Field Peas with Lardo, Green Tomato Piccalilli
37

**21 Day Dry-Aged
Prime Denver Steak**
Creamed Spinach, Fondant Potatoes, Sauce Bordelaise
44

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*

**Coach Chadwick's
Favorite Burger**
*44 Farms Beef Griddled with Minced Onions,
American Cheese, Dill Pickles, Dijonnaise, Brioche Bun*
16

Monte Cristo
Rosemary Ham, Dijon Mustard, Gruyère
16

Duck Croque Monsieur
*Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère Cheese
Make It A Madame \$1.25*
16

Fried Oyster Po Boy
*Remoulade, Tomato, Onion, Dill Pickle,
Shredded Lettuce, Leidenheimer Loaf*
18

*We are continuously grateful to our Local Purveyors for their
Diligence & 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.*
