

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Sweet Tea-Brined

Fried Chicken

Rotating Selection of Sides

WEDNESDAY

Royal Red Shrimp Cakes

Corn Griddle Cakes, Cole Slaw,

Roasted Poblano Tartar Sauce

THURSDAY

Steak Frites

Chimichurri, Arugula Salad,

Rosemary-Parmesan Frites, Tabasco Aioli

FRIDAY/SATURDAY

Royal Red Shrimp Mac and Cheese

Shell Pasta, Mornay, Shaved Truffles,

Fresh Herbs, Parmesan

RAW BAR

Market Price

Oysters on the Half Shell

Rotating Selection from Around the Country.

*Served with Ketchup, Horseradish, Mignonette,
& Saltines. Priced per Oyster.*

**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



Pavlova

Strawberry-Mascarpone Mousse,

Banyuls Marinated Strawberries

Toasted Orange Poppyseed

Pound Cake

Buttermilk-Blueberry Ice Cream,

Candied Orange Zest

Spiced Chocolate Pot De Crème

Coffee Chantilly, Chili-Cardamom Shortbread

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, Kablua,

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



*"It is better to travel well than to arrive."
— Buddha*

SMALL PLATES

House Rolls

Sorghum Butter

6

Rosemary-Parmesan Frites
7.50

French Onion Soup
9

Green Salad

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

11

Chopped Salad

*Romaine, Cherry Tomato, Cucumber,
Red Onion, Pepperoncini, Chickpeas,
Provolone, Italian Dressing*

14

Three Spreads

*Snackbar Pimento Cheese, Benedictine,
Carrot Tahini, House-Made Crackers*

15

Rabbit Rillettes

Crackers, Grainy Mustard, Cornichons

15

Poached Shrimp

*Snackbar Shrimp Boil Spice,
Toasted Cumin-Lemon Aioli*

16

NOT SO SMALL PLATES

Pan-Fried Catfish

*Tasso Rice Grits, Grilled Zucchini Salad,
Crawfish Cardinale*

30

Chicken Cacciatore

Polenta

32

Caribbean Curry Shrimp

Okra Pilau

34

Tandoori-Spiced

Pork Tenderloin

*Kale-Carrot-Cabbage Slaw, Punjabi Chickpeas,
Spiced Sorghum*

36

Grilled Swordfish

Roasted Baby Potatoes, Saag, Raisin-Olive Chutney

38

Braised Lamb

*Apricots, Preserved Lemon-Olive Grits,
Fried Artichoke Hearts*

40

Prime Coulotte Steak

*Pomme Lyonnaise, Green Beans,
Worcestershire Butter*

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

Snack-Burger

*44 Farms Beef, Minced Red Onion,
Dill Pickle, Dijonnaise, American Cheese,
Sesame Seed Bun*

16

Fried Vindaloo-Spiced Pork Cutlet

*Pineapple Chutney, Kale-Carrot-Cabbage Slaw,
Roasted Jalapeño Mayo, Kevin's House-Made Bread*

16

Duck Croque Monsieur

*Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère,
Kevin's House-Made Bread*

Make It A Madame \$1.25

16

Mango Chutney & Pistachio Chicken Salad

Lettuce, Tomato, Wheat Bread

Make it a Melt \$2

16

*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.
