

## DAILY SPECIALS

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### MONDAY

Red Beans & Rice

### TUESDAY

Sweet Tea-Brined  
Fried Chicken  
*Rotating Selection of Sides*

### WEDNESDAY

Oysters Rockefeller

### THURSDAY

Steak Frites  
*Chimichurri, Arugula Salad,  
Parmesan-Rosemary Frites, Tabasco Aioli*

### FRIDAY/SATURDAY

Royal Red Shrimp Mac and Cheese  
*Shell Pasta, Mornay, Shaved Truffles,  
Fresh Herbs, Parmesan*

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## RAW BAR

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### Market Price

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

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*\*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



### Grasshopper Cake

*Mint Buttercream, Chocolate Syrup, Bourbon Ice Cream*

### Strawberry Panna Cotta

*Masa Cookie Crumble, Whipped Cream*

### Carrot Halwa Poke Cake

*Jaggery Caramel, Candied Ginger*

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## 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*

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## 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

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## SNACKBAR



*"You cannot continue to victimize someone else just because you  
yourself were a victim once-there has to be a limit."  
— Edward Said*

## SMALL PLATES

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### 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

### Spring Salad

*Radish, Asparagus, Fennel, Strawberries,  
Feta, Minty Tahini & Pea Dressing*

14

### Warm Butter Bean Purée

*Peanut Dukkah, Okra Seed Oil,  
Boiled Egg, Flat Bread*

14

### Rabbit Rillettes

*Crackers, Grainy Mustard, Cornichons*

16

### Curry Leaf Shrimp

*Vish's Malabar Masala, Lime, Coconut Oil*

18

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## NOT SO SMALL PLATES

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### Butter-Fried Catfish

*Spring Potato Salad, Asparagus, Mint Pesto*

28

### Garlic & Herb Roasted Poulet Rouge

*Celery Purée, Green Bean Giardiniera*

36

### Grilled Shrimp

*White Bean Purée, Wilted Chard,  
Charred Lemon Vinaigrette*

36

### Pork Chop Piccata

*Braised Cabbage & Fennel*

36

### Grilled Banana Leaf-Wrapped Flounder

*Coconut Rice Grits, Cauliflower Caldine*

38

### Lamb Striploin Rogan Josh

*Yakhni Pulao, Green Beans*

40

### Prime New York Strip au Poivre

*Grilled Scallion Mashed Potatoes*

44

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## SANDWICHES

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*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

### Monte Cristo

*Rosemary Ham, Dijon Mustard, Gruyère,  
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

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*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.*

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### 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.*

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