

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Sweet Tea-Brined
Fried Chicken
Rotating Selection of Sides

WEDNESDAY

Butter Chicken

THURSDAY

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

FRIDAY/SATURDAY

Snackbar Cioppino
*Gulf Fish, Shrimp, Oysters, Crab Claws,
Tomato-Basil Broth, Kevin's Baguette*

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

\$12

Green Tomato Pie a la Mode
Basil Ice Cream

Mango Tiramisu
Shaved White Chocolate

Malted Chocolate Pudding
Potato Chip Shortbread

Peach Cobbler
Vanilla 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



*"When stupidity is considered patriotism,
it is unsafe to be intelligent"*
— Isaac Asimov

SMALL PLATES

House-Made Parker House Rolls

Sorghum Butter

7

Rosemary-Parmesan Frites

7.50

French Onion Soup

9.50

Green Salad

*Carrots, Radish, Pickled Green Beans,
Chopped Egg, Citrus-Herb Vinaigrette*

11.50

Cucumber Watermelon Salad

*Shaved Jalapeño, Red Onion,
Toasted Pecans, Lemon Juice,
Extra Virgin Olive Oil,
Pomegranate Molasses, Za'atar*

14

Okra Chaat

It's That Time of the Year!

15

Herbed Tomato & Garlic Tart

Parmigiano Reggiano, Olives, Capers, Salade Verte

16

Warm Crab Dip

*Fresh Gulf Blue Crab, Bay Seasoning,
Chives, Lemon, Duke's Mayonnaise,
French Bread Croutons*

18

NOT SO SMALL PLATES

Cavatelli alla Norma

*Local Eggplant & Tomatoes,
Garlic, Onion, Olive Oil,
Basil & Parsley, Shaved Parmigiano Reggiano*

25

Black Eye Pea

Flour-Fried Catfish

Field Pea Salad, Tomato Fondue, Bacon Jam

32

Rum & Spice Roasted

Half Chicken

Raw Summer Vegetable Salad, Creamy Red Lentils

34

Grilled Colossal Gulf Shrimp

*Chili-Mango Glaze,
Curry Leaf-Roasted New Potatoes, Bhindi Masala*

36

Smoked Pork Tenderloin

*Niman Ranch Iberian Duroc Pork,
Fried Green Tomato, Eggplant Purée,
Peach Pico de Gallo*

37

Grilled Redfish

Succotash, Citrus-Herb Rice Salad, Tomato Chutney

40

Prime Ribeye Heart

*Buttermilk Mashed Potatoes,
Green Beans, Mushroom Steak Sauce*

45

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*

\$16

Snack-Burger

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

Spiced Fried Chicken

*Vish's Malabar Masala, Green Mango Slaw,
Green Chutney Mayo*

Duck Croque Monsieur

*Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère,
Kevin's House-Made Bread
Make It A Madame \$1.25*

*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.
