

## DAILY SPECIALS

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### MONDAY

Red Beans & Rice

### TUESDAY

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

### WEDNESDAY

Butter Chicken

### THURSDAY

Crab Cakes  
*Sauce Gribiche, Street Corn Salad*

### FRIDAY/SATURDAY

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

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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



### Apple-Pecan Baklava

*Ginger Syrup, Yogurt Sorbet*

### Sweet Corn Crème Brûlée

*Lemon Biscotti*

### Chocolate-Tahini Tart

*Toasted Meringue, Burnt Honey*

### Sicilian Watermelon Pudding

*Chantilly Cream, Toasted Pistachios*

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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, Kablua,  
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



## SNACKBAR

*"How is it we have so much information,  
but know so little?"  
— Noam Chomsky*

## SMALL PLATES

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### House-Made Parker House Rolls

*Sorghum Butter*

7

### Rosemary-Parmesan Frites

7.50

### French Onion Soup

9.50

### Green Salad

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

11.50

### Chilled Zucchini Soup

*Preserved Lemon, Mint,  
Goat Cheese, Pepitas, Chili Oil*

12

### Roasted Tomato Hand Pie

*Caramelized Onions, Green Olives,  
Provolone, Salade Verte*

14

### Okra Chaat

*It's That Time of the Year!*

15

### Crab & Fregula

*Tomato-Chili Broth, Soft Herbs*

16

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## NOT SO SMALL PLATES

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### Fried Catfish

*Dirty Rice, Smothered Okra*

30

### White Wine-Braised Rabbit Legs

*Dijon Mustard-Mushroom Sauce,  
Green Beans, Grits*

32

### Pan-Fried Sunburst Trout

*Okra Succotash, Lady Peas*

36

### Royal Red Shrimp Trofie

*Sweet Corn Cream, Cherry Tomatoes,  
Serrano Peppers, Basil, Pecans*

36

### Tonkatsu Kare

*Crispy Pork Cutlet, Rice, Cabbage & Peanut Slaw*

38

### Grilled Cobia

*Polenta di Riso Nero, Caponata, Salmoriglio*

40

### Grilled Spice-Rubbed Bavette

*Sweet Potato Purée,  
Charred Broccoli, Beurre Rouge*

45

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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*

### 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.*

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