



STARTER

PARMESAN & PANCETTA GOUGÈRES (2) 5

SHRIMP REMOULADE | CHILLED SHRIMP REMOULADE, PATH VALLEY LETTUCE 12

NEW NATCHITOCHE MEAT PIES | PORK & BEEF, ONION, PEPPERS, CAJUN SPICES (3) 9

PIMENTO CHEESE & TORTILLA CHIPS (VEG) 8

WATERMELON GAZPACHO WITH CRAB | WATERMELON, LUMP CRAB, JALAPEÑO, FENNEL, TOMATO, LIME, MINT 8

BEETS & RICOTTA | YUZU BEETS, HONEY WHIPPED RICOTTA, HIBISCUS PICKLED ONIONS, MICRO MINT (VEG) 13

PULLED CHICKEN SLIDERS (2) | GUAJILLO & ORANGE CHICKEN, TOMATO JAM, LIME CILANTRO AIOLI 8

TUNA CRUDO | TONNATO SAUCE, FENNEL, CHIVES, LACONIKO INFUSED WHITE BASALMIC. 16 *

CAJUN CRAB CLAWS | CAJUN BUTTER, CHIVES, RUSTIC BREAD 10

SICILIAN SALAD | CUCUMBER, CELERY, CASTELVETRANOS, ZUCCHINI, MINT, MARCONA ALMONDS, AGRUMATO (VEG) 12

MAIN

SEAFOOD GUMBO | SHRIMP, PORGY, CRAB CLAW, OKRA, HOUSE MADE FRESNO HOT SAUCE | CUP 12 | BOWL 22

WHITE LASAGNA | SPINACH, ARTICHOKE, BÉCHAMEL, RICOTTA, LEMON ZEST 16

CHARRED CORN RISOTTO | ARBORIO RICE, CORN, ORANGE BELL PEPPER, PARMESAN, PANCETTA 17 ADD SCALLOPS 12

HADDOCK EN PAPILLOTE | TOMATO, ZUCCHINI, PEARL ONION, OLIVE, ZA'ATAR, RED POTATOES, SAFFRON TOUM 20

SYLVANACQUA FARMS BRAISED CHICKEN | CALABRESE & GENOA SALAMI, CASTELVETRANOS, FENNEL, TOMATO, RICE 24

LAMB MEATBALLS | SPICY TOMATO SAUCE, SUMAC, PINE NUTS, YOGURT 25

CHEESE & CHARCUTERIE

PICK 3 OR 6 20/38

SERVED WITH ARTISAN BREAD, SEASONAL MOSTARDA, WHOLE GRAIN MUSTARD, PICKLED

WATERMELON RIND, DRIED FIGS

ADDITIONS: MARCONA ALMONDS, HONEYCOMB, F.R.O.G. JAM, MARINATED OLIVES 4 EACH

LE DELICE DE BOURGOGNE, COW, FRANCE (P)

GOOT ESSA MARN VOM BERGE KASE, GOAT, PA (P)

JASPER HILL FARM WILLOUGHBY, COW, VT (P)

ALMA DE CERRON, GOAT, SPAIN (R)

FRITZENHAUS HORNBAKER, COW, GERMANY (R)

MONTGOMERY'S CHEDDAR, COW, SOMERSET, ENGLAND (R)

ALAIN IDIAZABAL, SHEEP, NAVARRA, SPAIN (R)

BRABANDER, GOAT, BRABANT, HOLLAND (P)

COLSTON BASSETT STILTON, COW, ENGLAND (P)

SOTTOCENERE AL TARTUFO, COW, VENETO, ITALY (P)

AGED PARMIGIANA, COW, ITALY (P)

CHEF'S PIMENTO CHEESE (P)

DUCK PROSCIUTTO, TEMPESTA, CHICAGO, IL

JAMON DE BAYONNE, FRANCE

CALABRESE, CANADA

ROSEMARY LAMB SALAMI, MEAT CRAFTERS, MD

PORKETTA, UNDERGROUND MEATS, WI

LADY EDISON X SMOKING GOOSE COPPA \$3 SUPP

(P = PASTEURIZED) (R = RAW)

(V = VEGAN, VEG = VEGETARIAN)

DESSERTS

"HOT TODDY" COBBLER | APPLE, PISTACHIO, BRANDY, LEMON, CHANTILLY CREAM 7

BASQUE CHEESECAKE | CREAM CHEESE, LEMON, PUMPKIN SEED CRUMBLE, KABOCHA SQUASH GEL 9

DARK CHOCOLATE POT DE CRÈME, SEA SALT 6

Executive Chef Madeline Kish

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.