

## *Small Plates*

<b>CRISPY GREEN TOMATO &amp; GULF SHRIMP</b> 24-hour roasted tomato remoulade	8
<b>DEVILED EGG</b> chicken salad, crispy chicken skin, chicken jus	2
<b>GOAT CHEESE &amp; SWEET ONION FRICASSEE</b> phyllo dough, balsamic & dr. brobson lutz “honey from the hood”	10
<b>CRISPY DUCK LEG CONFIT</b> young greens, rosemary chimichurri	12
<b>CHARRED WAGYU BEEF TARTAR</b> ginger soy, avocado crème fraiche	13
<b>CRUDO/CEVICHE OF THE DAY</b> lime, habanero, cilantro	MKT
<b>CRISPY KUROBUTA PORK BELLY</b> stone ground grits, homemade pepper jelly, braised carrots	13
<b>ROASTED LAMB CHOP</b> perilloux farm kale, local root vegetable puree, home grown mint vinaigrette	10
<b>GRILLED GULF OCTOPUS</b> aji amarillo-scallion pomme puree, mint-coriander oil	13
<b>BABY MIXED GREENS &amp; GRILLED LOCAL SQUASH</b> sherry-dijon vinaigrette	10
<b>PERILLOUX FARM GRILLED EGGPLANT</b> roasted peppers, mozzarella, aged balsamic vinaigrette	12
<b>LOCAL ARUGULA &amp; ROASTED PUMPKIN</b> toasted pumpkin seeds, spiced apple vinaigrette	11

## *Large Plates*

<b>COCONUT CURRY GULF SHRIMP</b> corn & kale risotto	28
<b>SEARED WAGYU FLANK STEAK</b> herbsaint creamed spinach, duck fat fried home fries, herbed butter	20
<b>SEARED MAPLE LEAF DUCK BREAST</b> local sweet potato puree, arugula salad, duck jus	27
<b>LOCAL GULF FISH</b>	MKT
<b>SEARED DIVER SCALLOPS</b> creamed leeks, sweat potato, roasted cauliflower, orange gastrique	30
<b>BRAISED WAGYU SHORT RIB BURGER</b> homemade sweet potato bun, Beeler’s bacon, gruyere, arugula	15
<b>SHUCKED PEAS &amp; DUCK</b> seared gnocchi, local sweet peas, duck confit, green onion vinaigrette	22
<b>LOCALLY INSPIRED VEGETARIAN DISH OF THE DAY</b>	18

All herbs are maintained in-house, or are supplied from our local growers only

## WINES BY THE GLASS

### SPARKLING WINES

**BRUT** 9  
Dominique's by Louis Perdrier Cote d'Or France

**ROSE** 11  
Je T'Aime Limoux France

### WHITE WINES

**PARADIGM ROSE** 10  
Merlot California 2011

**LAMOREAUX LANDING** 10  
Riesling Finger Lakes New York 2012

**LETH** 10  
Grüner Veltliner Austria 2011

**PROTEA** 11  
Chenin Blanc South Africa 2013

**JJ VINCENT** 11  
Bourgogne Blanc 2010

**LORING WINE COMPANY** 13  
Sierra Mar 2011

**CASTEGGIO** 7  
Pinot Grigio Italy 2012

**WINGSPAN** 13  
Sauvignon Blanc New Zealand 2013

**ROBERT FOLEY** 9  
Roussane California 2009

### RED WINES

**JEAN-JACQUES GIRARD** 11  
Bourgogne Pinot Noir 2011

**WEDELL** 18  
Santa Rita Hills Pinot Noir 2009

**PROTEA** 13  
Cabernet sauvignon, Merlot, Shiraz  
South Africa 2011

**Cultivar** 14  
Napa Valley Cabernet Sauvignon 2011

**C & T FRONT PORCH** 12  
North Coast Napa Merlot 2011

**FLOR DE VETUS** 10  
TORO Tempranillo 2011

## HANDCRAFTED COCKTAILS

### PHO CAJUN SOUR

Oryza Vodka, Lime, Pho Syrup  
11

*pho syrup: cilantro, green onions,  
ginger, lime, habanero salt*

### LIME IT YOUR WAY

Russell Henry Malaysian Lime Gin OR DSP CA  
162 Malaysian Lime Vodka, Lime, Kaffir Syrup  
11

### SNATCH & SMASH

Milagro Silver Tequila, Ancho Reyes Liqueur,  
Velvet Falernum, OJ, Pineapple, Fresh Mint

12

### GOING TO DUBAI

Jameson Irish whiskey, Lemon, Abita Turbodog  
Beer Syrup, Bittermans Mole Bitters

12

### 3 X INFINIUM MANHATTAN

Templeton Rye, Fernet Branca, Zucca, Carpano  
Antica, Bittermans Mole Bitters

12

### FOR DA LOVE OF JOE FRIDAY

Crystal Head Vodka, Love Mix (Locally Preserve  
Syrup, Lemon), Club Soda

10

### LOCAL GARDEN BIANCA SANGRIA

White Wine, Candolini Bianca, Locally Preserve  
Syrup, Hint of Fresh Juice, Fresh Berries, and  
Fresh Herbs from the Garden

12

### BANANA FOSTERS SAY WHAT!!!!!!

Bayou Spiced Rum, Priorat Natur Vermut,  
Banana Vanilla Cinnamon Syrup, Crème  
Anglaise.

*\*Recommended as a Dessert Cocktail\**

8

### BEER

Nola Blonde	6
Abita Lite	6
Grolsch	6
Caldera Pale	6
Brooklyn Summer Ale	6
Saint Pauli N.A.	5