

TO GRAZE



CRISPY CALAMARI \$15

pickled cherry peppers, ancho chili agrodolce, manchego

CLOTHESLINE BACON \$16

summer peas, sweet potato biscuits, pickled peach, torched rosemary

LOBSTER TACOS \$19

Maine lobster, crispy tortilla, mango, avocado crème, baja sauce

WHOLE HOGG \$15

porter braised pulled pork, pork rinds, smoked pimento cheese, spicy pickles, chipotle bacon aioli

CRISPY VEGAN WINGS \$13

fried oyster mushrooms, chili-sorghum glaze, chipotle pistachios, pickled carrot and celery, vegan cilantro aioli

BLOODY MARY OYSTERS \$16

fried local oysters, spicy tomato coulis, pickled veggies, fresh horseradish, micro celery

TO PECK

EVERYTHING BAGEL WEDGE \$13

baby heirloom tomato, bacon, bagel croutons, dill buttermilk dressing, seeds and herbs

ROASTED BEETS & BABY LETTUCES \$12

Rouge River Blue, spiced pecans, cherry balsamic

LUMP CRAB & AVOCADO \$17

farm greens, yellow tomato, crispy wonton, tamari vinaigrette

GREENS, EGG & HAM \$12

baby kale, country ham, sweet potato chips, pickled okra, farm egg, field pea vinaigrette

CLASSIC CAESAR \$11

romaine, chopped egg, croutons, asiago

+ \$8 ADD SHRIMP, OYSTERS OR CHICKEN

SURFING DEER GUMBO \$8 CUP / \$12 BOWL

braised duck, andouille, okra, brown rice

SIDES \$7

TRUFFLE FRIES

BACON BRAISED GREENS

ROASTED GARLIC MASHED POTATOES

CRISPY BRUSSELS

smoked maple-onion jam, bacon

COFFEE ROASTED HEIRLOOM CARROTS

pumpkin yogurt, candied pepitas

TO FEAST

CHEF'S DAILY BUTCHER CUT \$ MARKET

daily presentation—chef kindly requests no substitutions

SEARED SEA SCALLOPS \$36

wild rice, winter squash, arugula pesto, cranberry-beet relish

FILET OF BEEF TENDERLOIN \$41

roasted garlic mashed potatoes, asparagus, bacon onion jam, demi

BLACKENED LOCAL GROUPER \$36

stone ground yellow grits, sweet corn salsa, Frank's Red Hot beurre blanc, hush puppies

SEAFOOD ACADIANA \$39

grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, brown rice, hushpuppies

SICHUAN NOODLE BOWL \$27

sweet potato dan dan, spinach, shimeji mushroom, peanut-ginger sauce, coconut bacon

SWEET & SPICY SNAPPER \$34

seeded red snapper, jasmine rice, sugar snap peas, melon, sweet peppers, cashews, miso lemongrass coulis

BRAISED BEEF SHORTRIBS \$31

french onion risotto, roasted asparagus, torched gruyère, thyme demi

CHEF GREGG'S CRAB CAKES \$34

local garden hash, chipotle remoulade, pea shoots

PESTO PAPPARDELLE \$24

housemade basil pesto cream, spinach, heirloom tomatoes, shredded asiago, roasted mushrooms

+ \$8 ADD CHICKEN + \$10 ADD SHRIMP

+ \$14 ADD FISH OR CRABCAKE

FRIED OR GRILLED GULF SHRIMP \$29

FRIED OYSTERS \$31

COMBO OF SHRIMP + OYSTERS \$33

choice of one side, bacon braised greens, hushpuppies, house remoulade

 VEGAN

 VEGETARIAN

 GLUTEN-FREE

 GLUTEN-FREE OPTION AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

No split checks—one check per table. Split menu item fee \$4. Please note menu and prices subject to change.

ENJOY YOUR FRIENDS, FAMILY + FOOD.
PLEASE LIMIT CELL PHONE USE!