

menu

Fruit & Cheese Board | 10

Smoked Gouda, Goat Cheese, Fontina & Brie with Fresh & Dried Fruits & Toasted Lavash

Charcuterie Board | 14

Prosciutto, Capicola, Cured Salami, Smoked Gouda, Marinated Fresh Mozzarella, Marinated Olives & Peppers, Whole Grain Mustard & Toasted Lavash

Hot Crab Dip | 14

Crab claw meat blended with cream cheese, sharp cheddar & creamy Havarti with plenty of spices & lavash for dipping

Fried Okra | 8

A generous serving of seasoned fried okra served with traditional comeback sauce

Loaded Grits | 9

A bowl of cheddar cheese grits topped with scallion, bacon bits, cheddar cheese, fresh jalapeno, & whipped butter

Andouille Hand Pies | 12

Classic smoked sausage with onions & rice loaded in flaky pastry & baked to golden brown perfection

Classic Wedge Salad | 12

Iceberg Wedge, Bacon Bits, Bleu Cheese Crumbles, Cherry Tomatoes, Chives, Gorgonzola Dressing

Add Blackened Chicken | 4

Blackened Chicken Po'Boy | 16

Seasoned Cajun Chicken Breast on a Roll topped with Shredded Lettuce, Tomato & Remoulade served with House Chips

Salted Caramel Vanilla Bean Lava Cake | 8

Vanilla Cake with a Goey Salted Caramel Center

Chocolate Hazelnut Pot de Crème | 6

Rich Chocolate Custard with Blended Hazelnuts, Chantilly Cream & Hazelnut Praline