

DINNER

FIRST

WILD MUSHROOM FRITTERS	9
Cornmeal Fried Risotto, Sherry Duxelle Sauce, Micro Arugula	
CAJUN MUSSELS*	14
Local Beer Broth, Garlic, Andouille, Baguette	
TOSTONES	10
Fried Plantains, Crab Remoulade, Green Onion, Meyer Lemon Crème	
CREOLE SNAPPER SOUP	9
Braised Turtle, Sherry, Trinity Vegetables	
FRIED GREEN TOMATOES	9
House Mozzarella, Capers, and Remoulade	

NEXT

SWEET POTATO DUMPLINGS	9
Brussel Sprout Leaves, Pecans, Cipollini Onions, Spiced Crème Fraiche	
BASS AND SCALLOP CEVICHE*	10
Passion Fruit, Corn Nuts, Roasted Jalapeno, Arugula, Heirloom Tomatoes	
SPRING SALAD	10
Pickled Ramps, Watercress, Shaved Watermelon Radishes, Heirloom Tomato, Shaved Asiago, Extra Virgin Olive Oil, Lemon Zest	
WARM BRUSSEL SPROUT SALAD	10
Fried Sweet Potato, Brussel Sprout Leaves, Pickled Red Onion, Pork Belly, Cider Gastrique	



THEN

SOFT SHELL CRABS	26	CAJUN FLANK STEAK*	24
Sweet Corn Bisque, Pickled Radish, Coconut Rice, Peas, Roasted Tomato (Market Availability)		Blue Cheese Risotto, Broccolini, Roasted Garlic Butter	
LOCAL PORK CHOP AND GRITS	28	CHAMOMILE-SEARED SCALLOPS	24
Woodson Mill Red Grits, Creole Sauce, House Relish		Crawfish Beurre Blanc, Tasso Risotto, Acorn Squash	
CHIPOTLE COFFEE-RUBBED CHICKEN	21	MUSHROOM FARRO	17
Roasted Chicken, Pasilla Sauce, Avocado Salsa, Roasted Tomato, Fingerling Potatoes		Trumpet Mushrooms, Succotash, Roasted Tomato	

LAST

VANILLA BEAN CAKE	9	CHOCOLATE TORTE	9
Olive Oil Cake, Bourbon Glaze, Berries, Formage Blanc		Nougat, Caramel, Candied Peanuts	
PASSION FRUIT CUSTARD	8	SWEET POTATO BREAD PUDDING	7
Ginger Spiced Meringue, Raspberry Coulis		Spiced White Chocolate Glaze	

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