



SOUP

CHICKEN AND ANDOUILLE GUMBO
cheddar / cayenne puff
cup - \$4.5 bowl - \$6.5

SALAD

HOUSE SALAD
mixed baby greens, vine-ripened tomato, red onion, black pepper croutons,
toasted pecans, citrus vinaigrette
\$7

GARUM MASALA-SPICED GRILLED CHICKEN SALAD
baby greens, cayenne-roasted peanuts, grilled red onion, turmeric-roasted new potatoes,
pickled peaches, creamy lime vinaigrette
\$10

FRIED CALAMARI SALAD
watercress, minced shallot, toasted sesame seed, spicy sriracha dipping sauce, rice wine/dijon vinaigrette
\$11

GRILLED SALMON SALAD
arugula, red onion, capers, sliced tomato, roasted artichoke heart, crumbled feta,
oregano/roasted yellow bell pepper emulsion
\$10

SMOKED CRAWFISH SALAD
romaine, mixed sweet bell pepper, shallot, shaved fennel, toasted pecans,
creamy creole mustard vinaigrette..\$10

ROASTED LOBSTER QUICHE
baby greens, grilled leeks, roasted garlic vinaigrette
\$11.5

CAESAR SALAD
crisp ribbons of romaine, imported parmesan, kalamata olives, black pepper croutons,
egg, house-made creamy caesar dressing
\$7
with red wine-marinated grilled chicken breast - \$9

BEVERAGES

Soft Drinks**	<i>\$2</i>	Domestic Beers	<i>\$4</i>	Premium Beers	<i>\$5.25</i>
Iced Tea	<i>\$2</i>	Budweiser		Samuel Adams	Corona Light
Coffee	<i>\$2</i>	Bud Light		Heineken	Corona
Espresso	<i>\$3</i>	Miller Lite		Red Stripe	Dos Equis
-Double	<i>\$4.5</i>	Rolling Rock		St. Pauli Girl	Amstel Light
Capuccino	<i>\$3</i>	Shiner Bock		Bass Ale	Harp
-Double	<i>\$4.5</i>	Coors Light		Abita Amber	Beck's
Fruit Juice	<i>\$2.5</i>	Michelob Light		Sierra Nevada	Pacifico
Perrier	<i>\$3.5</i>	Miller High Life		Beck's Light	Peroni
				New Castle Brown Ale	Pilsner Urquel
				Guinness Stout	

**soft drinks include Coke, Diet Coke, Sprite and Barq's

SANDWICHES

served with Zapp's potato chips and slaw

8OZ. TENDERLOIN BURGER

toasted kaiser roll, port salut cheese, guinness mustard, roasted garlic aioli,
chiffonade romaine, tomato, caramelized onion

\$11.5

REUBEN

house-corned beef, dark rye, russian dressing, swiss cheese, homemade sauerkraut

\$10.5

PORK "3 WAYS"

pit-smoked ham, shaved country ham, big bad bacon, sourdough, pimento cheese, arugula, bread and
butter pickles, grainy mustard

\$11

BUTTERMILK-FRIED SHRIMP POBOY

new orleans-style remoulade, romaine, shaved onion, tomato, dill pickles

\$12

NEW ORLEANS MUFFALETTA

toasted gambino's muffaletta roll, ham, capicola, mortadella, provolone, olive salad

\$11.5

FIRED PORK TENDERLOIN SANDWICH

toasted ciabatta, "tobacco" onion rings, truffle aioli, gruyere, dill pickle

\$11

CITY GROCERY CHICKEN SALAD

sourdough, big bad bacon, caramelized shallot, grainy mustard, bread and butter pickles, romaine

\$10.5

ENTREES

PECAN-CRUSTED HALIBUT

stewed okra and tomato, oven-roasted tomato rice pilaf, grainy mustard buerre blanc, crispy shallot

\$15.5

SHRIMP LINGUINI

benton's country ham, asparagus, shallot, spinach, goat cheese, roasted garlic/butternut squash puree

\$16

GRILLED PORK LOIN

sweet potato gaufrettes, cider-wilted arugula, spicy north carolina vinegar barbecue sauce

\$16.5

HOUSE -MADE SAUSAGE/CONFIT CASSOULET

sweet corn biscuit

\$17

OVEN-ROASTED ACHIOTE-SPICED CHICKEN BREAST

cashew sauce, cumin spice-roasted new potatoes, sautéed green beans

\$16.5

MOROCCAN-SPICED BEEF SHORT RIBS

cream cheese/cayenne sweet potato puree, grilled asparagus and beurre monté pan sauce

\$18

SHRIMP AND GRITS

spicy delta grind cheese grits, sautéed shrimp, garlic, mushrooms, scallions,
white wine, lemon juice, texas-smoked bacon

\$19

We are not responsible for items requested cooked beyond medium.

We respectfully request you excuse yourself from the dining room if using a cell phone.

THANK YOU