

SOUTHERN *National*

SMALL PLATES

LITTLE GEM & FRISÉE SALAD

Shaved Carrots, Radish, Pickled Shallots,
Egg, Toasted Pecans, Buttermilk Dressing
16

ARUGULA & ROASTED PEPPER SALAD

Goat Cheese, Pepitas Seeds, Sweet & Sour Corn,
Sherry Vinaigrette
16

SMOKED TURKEY CORN COUSCOUS SOUP

Mustard Green Chimichurri, Shaved Bok Choy
12

LOADED SWEET POTATO

Lamb, Shaved Fennel & Red Onion,
Curry Yogurt Sauce
14

GULF COAST FRIED OYSTER

Chard Broccoli, Chow Chow,
Roasted Garlic Parmesan Dressing
17

GRILLED OKRA & SHISHITO PEPPER

Herb Goat Cheese, Pickled Carrots,
Hoisin Vinaigrette, Shaved Yolk
14

CREOLE CURED SALMON & CORNMEAL BLINI

Pineapple Mascarpone, Cucumber, Capers,
Shallots, Mustard Seed Vinaigrette, Caviar
20

MUSSELS & COLLARD GREENS

Shiitake Mushrooms, Bacon,
Baguette, Grape Tomatoes
22

BREAD

Jalapeño Johnny Cake & Sheet Pan Biscuits
Steen's Cane Syrup Butter
9

MAIN PLATES

LAMB BURGER HELPER 29

Mini Rigatoni, Smothered Lamb & Fennel,
Mozzarella & Parmesan Bake

COFFEE RUB GRILLED PORK CHOP 30

Celery Root & Apple Salad, Sautéed Mustard Greens
& Mushrooms, Mustard Red Wine Sauce

ZAATAR SPICED BOK CHOY 30

Curry Coconut Cauliflower & Fingerling Potatoes,
Black Eye Peas, Mushrooms, Benne Seeds

HERB BUTTER BOILED RED FISH 32

Smoked Turkey Smothered Green Beans & Field
Peas, Cherry Miso Sauce

BERBER SPICED FRIED CHICKEN THIGH 28

Coconut Milk, Jalapeño Maque Choux, Potatoes

12OZ GRILLED CHATEL FARMS NY STRIP 49

Mojo Yukon Potatoes, Asparagus & Sugar Peas,
Crawfish, Mustard Green Chimichurri

SIDES

FINGERLING POTATOES 9

Parmesan, Beef Fat Compound Butter

SAUTÉED CAULIFLOWER & ASPARAGUS 9

Bourbon Raisins

COLLARD GREENS 9

SAUTÉED SUGAR PEAS & BOK CHOY 9

Soy Butter Sauce



EXECUTIVE CHEF DUANE NUTTER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness