

Lunch Menu- \$15

1st course lunch

Voodoo Shrimp, wood fired Gulf Shrimp, crispy Jalapeno-Bacon grit cakes, spicy BBQ butter (gf)

Smoked Duck Poutine, steak fries, smoked Shatto Dairy curd, mushroom gravy & crispy duck skin

Wood Fired Tofu, boiled peanut & cucumber salad (v, gf)

2nd course lunch

Alligator Sausage Sliders, smoked gator, bourbon bacon jam, arugula, pickled red onion on toasted brioche, gf sub bun

Tennessee Hot Chicken, crispy hot sauce brined chicken, cucumber dill slaw, grilled Ciabatta, gf sub bun

Sweet Potato Pot Pie, charred sweet potatoes, celeriac puree, veggie jus & dilly bread crust (v)

Dinner Menu- \$33

1st course dinner

Voodoo Shrimp, wood fired Gulf Shrimp, crispy Jalapeno-Bacon grit cakes, spicy BBQ butter (gf)

Smoked Duck Poutine, steak fries, smoked Shatto Dairy curd, mushroom gravy & crispy duck skin

Wood Fired Tofu, boiled peanut & cucumber salad (v, v, gf)

2nd course dinner

Red-eye Angus short ribs-Hattie's coffee smoked beef short ribs, buttered potato gratin, bourbon jus (gf)

Gulf Snapper Etouffee- cornmeal crust, simmered lobster with charred veggies & creole rice

Sweet Potato Pot Pie, charred sweet potatoes, celeriac puree, veggie jus & dilly bread crust (v)

3rd course dinner

Espresso Toffee Cake, dark chocolate espresso cake, toffee cream, English toffee crumble (v)

Banana Pudding- home-made nilla wafers, peanut butter whip (v)