

Dinner Menu- \$33

Course 1: *[Please select]*

Panang Curry Mussels - winter squash

Baby Iceberg Wedge - bacon, tomato, bleu cheese, ranch

Golden Beet Soup - smoked cream, beet chips

Course 2: *[please select]*

Blackened Catfish - bacon braised collards, preserved okra, roasted poblano, hominy

Shrimp Roll - smoked bacon, celery mayo, house pickles, malt vinegar chips

Buttermilk Fried Chicken Breast - smoked potato, braised roots, greens, pickled mustard seed vinaigrette

Jax Cioppino - seafood stew, saffron-tomato broth, rouille toast

Course 3: *[please select]*

Key Lime Tart - white chocolate, dulce de leche, chantilly

Smores Whoopie Pie - smoked pecans, marshmallow fluff, chocolate cookie

Assorted Sorbets

**menu items can be prepared Gluten Free, Dairy Free and Vegetarian