

## **Lunch - \$15**

### First Course

GRILLED CAESAR SALAD Grilled Romaine Heart /// House Caesar Dressing /// Parmesan Tuile /// Garlic Crostini /// Anchovy Gribiche

CRAWFISH MAC [N] CHEESE CROQUETTES Crawfish Tail /// Smoked Cheese Blend /// Spicy Cajun Tomato Sauce

ASPARAGUS RISOTTO Creamy Arborio Rice with Torched Asparagus /// Fresh Pecorino

### Second Course

[B.Y.O.] SHRIMP TACOS Grilled Tequila & Lime Shrimp /// Local Corn Tortillas /// Avocado & Chipotle Crème /// Spicy Pickled Onions & Cabbage /// Charro Beans & Chipotle Rice [Vegetarian Option Available]

P///BLT House Pork Belly /// Micro Greens /// Fried Green Tomato /// Honey Mustard Aioli

700oF CRISPY CHILI-LIME CHICKEN Pan-Fried Chicken ///Poblano Cream Sauce /// Cilantro Rice ///Pickled Onion /// Garlic Flatbread

FAGIOLI E TONNO Seared Fresh Tuna ///Cannellini Beans /// Micro Greens /// Pickled Red Onion /// Heirloom Tomato ///Lemon-Herb Vinaigrette

## **Dinner - \$33**

### First Course

GRILLED CAESAR SALAD Grilled Romaine Heart /// House Caesar Dressing /// Parmesan Tuile /// Garlic Crostini /// Anchovy Gribiche

CRAWFISH MAC [N] CHEESE CROQUETTES Crawfish Tail /// Smoked Cheese Blend /// Spicy Cajun Tomato Sauce

ASPARAGUS RISOTTO Creamy Arborio Rice with Torched Asparagus /// Fresh Pecorino

FAGIOLI E TONNO Seared Fresh Yellowfin Tuna ///Cannellini Beans /// Micro Greens /// Pickled Red Onion /// Heirloom Tomato ///Lemon-Herb Vinaigrette

### Second Course

SHRIMP [N] GRITS Grilled Gulf Coast Shrimp ///Crispy Local Grits /// Parmesan Béchamel /// Baby Spinach /// Old Bay Seasoning

SMOKED BEEF SHORT RIB Sweet Potato Hash /// Caramelized Shallot /// Guinness Braise Sauce /// Horseradish-Thyme Aioli

SEARED CHICKEN PORCHETTA STYLE Gerber Farms Chicken Breast /// Prosciutto /// Parmesan Fonduta ///Confit Brussels Sprouts & Potatoes

MISSOURI 24 HOUR PORK SHOULDER Slow-Cooked Local Berkshire Pork /// Parmesan Risotto /// Braised Chard ///Red Onion Gastrique

PASTA FRESCO Zucchini /// Kalamata Olive /// Heirloom Tomato /// Torched Asparagus /// Sweet Bell Pepper ///Tender Kale ///Capellini Pasta ///Chablis Butter Sauce ///Fresh Parmesan Cheese

### Third Course

INDIAN SAFFRON RICE PUDDING Mini Pineapple & Ginger Upside-down Cake /// Coconut Gelato

HOT CHOCOLATE ALMOND TOFFEE BROWNIE Vanilla Bean Olive Oil Gelato /// Toffee-Chocolate Candy /// Sea salt

EVOO LEMON-THYME CAKE White Cake /// Meyer Lemon Curd & Fresh Thyme /// White Chocolate Butter Cream Frosting