

STARTERS

Brussel Sprouts\$10

Pan seared with sesame oil, pancetta, cashews.

Truffle Mac & Cheese.....\$11

White cheddar, fontina cheese, crispy pancetta, toasted bread crumbs.

Guacamole \$10.....\$10

Corn tortilla chips.

VEGETABLES

Organic Kale Caesar Salad.....\$10

Organic kale, home made cesar dressing, parmesan cheese, roasted garlic chapata crunchy croutons.

New Orleans Burrata Salad.....\$12

Assorted heirloom tomatoes, assorted beets, burrata cheese, new orleans dressingwhite balsamic bourboun glaze crunchy applewood bacon (or with out) fresh crush cumin powdered, evoo.

FLAT BREAD

Vegetarian Flat Bread.....\$13

Tomato ragout, roasted artichoke, bell peppers, shallots, escabeche mushrooms, queso fresco.

Short Rib Flat Bread.....\$14

gorgonzola cheese, pear, figs, short rib.

FISH

Tuna Tartare.....\$15

Avocado salsa, edamame, wasabi foam, crispy wontons.

Ceviche Blanco\$12

Corvina.

MEAT

New Orleans Chili Duck Nachos.....\$13

Copper andouille chili recipe, cheddar cheese sauce, sour cream, black olives, pepperoncini, avocado.

Smoked Pork Confit Sliders.....\$14

Pickle cucumber slaw, grain dijon mustard, mango spread, swiss cheese.

Short Rib Sliders.....\$15

Caramelized onions, white cheddar, polenta aioli.

Fajitas Chicken Tacos.....\$13

Caramelized onions, white cheddar, polenta aioli.

Meat Ball Lovers.....\$14

Marinara sauce, pecorino cheese, farro, micro basil.

Available on the Side.....\$5

Sauté chicken.

SWEETS

Oreo Cheese Cake.....\$8

Key Lime Pie.....\$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.