

## 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.*