

We will adjust seasonings and ingredients to your taste, dietary restriction or food allergy (dishes marked as GF are prepared with gluten-free ingredients and, V are vegetarian), and selected dishes are available in smaller DEMI servings. We are committed to serving the finest, freshest and often locally sourced ingredients from the markets. Ask to see the listing of our local farm partners.

Tapas

- Ⓜ Ⓥ **Crispy Atlantic Coast Calamari 8**
with pesto aioli and basil tomato sauces
- Ⓥ **Artichoke, Feta and Roasted Garlic Dip 7**
 - Ⓥ **Crusted Brie 8**
with Jezebel and rice crisps
- Ⓜ Ⓥ **Fried Local Green Tomatoes 7**
sweet onion tomato marmalade and fresh sour cream
- Louisiana 'Gator Bites on Cornbread 10**
in wine butter sauce with tomato and Old Bay
- Ⓜ **Flash-fried Chesapeake Oysters 11**
with Pernod creamed spinach
- Ⓜ **Voodoo BBQ Gulf Shrimp 12**
NOLA style on cheese grits
- Maytag Blue and Prosciutto 9**
on crostini with mango chutney
- Spiced Creamy Gulf Lump Crabmeat and Artichoke au gratin 12**
- Mid-Atlantic Mussels Meuniere 10**
with garlic, shallot, lemon and white wine
- Ⓜ **Jalapeno, Prosciutto and Cheese Grit Sticks 9**
cornmeal-crusted and served with Jezebel sauce
- Ⓜ **Crispy Asparagus 9**
with a poached egg, pesto aioli, shaved smoked cheddar and balsamic spheres
- Ⓜ Ⓥ **Manchego, Olives and Almonds 8**
- Ⓜ **Pan-seared Mid-Atlantic Scallops 12**
on grits with pickled jalapeno and fruit gastrique
- House-smoked Duck and Peppers 10**
on a cornbread stack with chili garlic sauce
- Ⓜ Ⓥ **Gourmet Mushrooms Ragout 8**
on cheese grits with balsamic drizzle
- Ⓜ **Jamison Farm Lamb Lollipop 12**
with olives, feta, grits and cranberry vinaigrette

Charcuterie and Cheeses 22

SHARING PLATE of house-made andouille and alligator sausages, house-smoked duck, prosciutto, Maytag blue, Manchego, local farm smoked cheddar with sliced melon, marcona almonds, apple pepper jelly, pesto aioli, Creole mustard and crusty bread.

Salads and Soups (\$3 along with your entrée selection)

Ⓜ Ⓥ Salads \$8

CAESAR- romaine, anchovy, Romano and garlic dressing

GREEK- romaine, feta, olives, and tomatoes in garlicky vinaigrette

SEASONAL GREENS and VEGETABLE JULIENNE, with HARD BOILED EGG and dressing choice

SPATS CHOPPED- greens, vegetables, candied pecans, blue cheese, and cranberry vinaigrette

Soups \$7

Chicken and Andouille Sausage Gumbo
Creamy Crab, Corn and Mushroom Chowder
Chef's Choice Vegetarian

Dressings:

Cajun honey, balsamic, mango, chili lime, cranberry vinaigrette, cracked pepper, Bleu, Greek yogurt dill cucumber, honey mustard, jalapeno ranch

Mondays are SPECIAL at Spats!

- 1/3 off food for hospitality industry workers
- Everyone is welcome to B.Y.O. wine (all PA laws apply)

09.16

Cajun/Creole Main Plates

Ⓞ Creole Jambalaya 28 / 20 demi
with Gulf shrimp, chicken, house-smoked andouille
sausage, and tomato

Ⓞ Vegetable Jambalaya 25 / 19 demi

Ⓞ Voodoo BBQ Gulf Shrimp and
Mid-Atlantic Scallops 34
on cheese grits and collards

Ⓞ Gulf Coast Crab and
Spinach Stuffed Portobello 35
on red rice with red pepper cream

Catfish Pontchartrain 30 / 22 demi
cornmeal-fried filet smothered in Louisiana crawfish
étouffée, with cheese grits and collards

Local Pasta with Louisiana Crab and
Crawfish 32 / 24 demi
Fresh chipotle gemelli pasta tossed with a spicy
Romano cream

Blackened Jurgielewicz Farm

Duck Breast 32

with bleu cream, balsamic syrup, cheese grits and vegetable

Ⓞ Blackened Louisiana Catfish 25
with Creole sauce, cheese grits and collards

Ⓞ Sweet Potato-cruste Louisiana Catfish
27

with andouille sausage cream, red rice and vegetable

Creamy Corn Chicken with Gulf Shrimp
and House-smoked Andouille Sausage
28 / 20 demi
on cornbread stuffing with collards

Ⓞ Boneless Chicken Breast and Louisiana
Crawfish 30 / 22 demi
sautéed in butter with fresh herbs, capers and lemon,
served with red rice and vegetable

More Exceptional Tastes....Main Plates

Ⓞ Jamison Farm Lamb Rib Chops 39 / 29 demi

Prized by America's top chefs, this pasture-raised lamb from Latrobe, PA is simply grilled with fresh herbs and served with demi-glace, crispy new potatoes and vegetable

Ⓞ Center-cut Certified Black Angus Beef
Tenderloin Filet 39 / 29 demi
on mushroom ragout, with Bordelaise, crisp new
potatoes and vegetable

Ⓞ The Freshest Gulf or Atlantic Fish 30
sustainably harvested, grilled or blackened, served with
red rice and vegetables

Ⓞ Gulf Coast Crab Cakes 36
with remoulade, crispy new potatoes and vegetable

Ⓞ Joe Jurgielewicz & Sons Port Wine Glazed
Crispy Skin Duck Breast 32
Northeast PA's Dr. Joe's Pekin duck is free-roaming,
hormone-free and specially bred for a perfectly
balanced meat-to-fat ratio....absolutely succulent!
Served with red rice, and vegetable

Almond-cruste Chicken Breast 27
with honey amaretto glaze, red rice and vegetable

Ⓞ Steak and Cake 39

petite filet with a Gulf Coast crab cake, served
with remoulade, sweet onion marmalade,
red rice and vegetable

Ⓞ Crab and Pistachio-cruste Sockeye
Salmon Filet 38

Wild caught in Alaska's Bristol Bay, served with
avocado, pesto aioli, red rice and vegetable

Ⓞ Beef Short Ribs 30 / 22 demi
Syrah-braised, served with cheese grits and vegetable

Ⓞ Portobello, Asparagus, and Brie
Napoleon Stack 27

on sautéed spinach and cheese grits with
basil tomato sauce and balsamic drizzle

Ⓞ Primavera of Local French Onion Ravioli,
Asparagus and Mushrooms 27
Fresh pasta in a light wine cream sauce