

We will adjust seasonings and ingredients to your taste, dietary restrictions or food allergies (dishes marked as GF are prepared with gluten-free ingredients and, V are vegetarian), and selected dishes are available in smaller DEMI servings. Because your health is of utmost concern, we constantly search the markets, often local, for foods highest in quality and value, and only from responsible, sustainable, and trusted sources.

Tapas

Ⓢ Crusted Brie 8

with Jezebel jam and rice crisps

Georgia 'Gator Bites on Cornbread 10

in wine butter sauce with Old Bay

Fried Okra 8

with Greek yogurt dill cucumber dipping sauce

Soups 7

-Chicken and Andouille Sausage Gumbo

-Shrimp, Corn and Mushroom Creamy Chowder

-Today's Special Creation

ⓈⓈ Fried Green Tomatoes and Elote 8

Ⓢ Lime Coconut Crusted Atlantic Scallops 12

with pickled jalapeno and fruit gastrique

Ⓢ Crispy Mid-Atlantic Calamari 8

with pesto aioli and chili garlic sauces

Amish Farm Blue and Goat Cheeses 8

on crostini with local fruit jam and apple pepper jelly

ⓈⓈ Manchego, Olives and Almonds 8

Salads

ⓈⓈ House Salads 11 entrée / 8 demi

TOP ANY HOUSE SALAD WITH....

Grilled or blackened CHICKEN or PORTOBELLO \$3

Grilled or blackened SHRIMP or SALMON \$5

SOUP AND DEMI SALAD \$13

~ CLASSIC or CREOLE CAESAR- romaine, Romano and spicy tomato garlic dressing...for CREOLE, we kick it up a notch!

~ GREEK- romaine, feta, olives, roasted red peppers

~ TODAY'S LOCAL HARVEST CREATION

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

ⓈⓈ Chilled Balsamic Poached Peeled Asparagus, Fried Green Tomatoes, Fresh Mozzarella and Basil Leaves 12

House-smoked Jurgielewicz Farms Duck Breast and Elote on Crisp Romaine 12

with pickled jalapeno and grilled cornbread

Southwestern Fried Chicken, Jicama, and Sliced Orange 12

GMO and antibiotic-free, on harvest greens with pico de gallo, pickled jalapeno, roasted red peppers, smoked cheddar and crisp flour tortilla triangles

Dressings:

Artisinal olive oils and balsamic vinegars, Cajun honey, cranberry vinaigrette, blue cheese ,honey mustard, Greek yogurt dill cucumber, buttermilk ranch, Classic or Creole Caesar

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

To help us reduce waste, sandwiches are dressed with lettuce, tomato and/or onion upon request only. Sandwiches are served with fresh sweet potato chips (add \$1 for sweet potato fries, cheese grits or red beans & rice)

Sandwiches

Today's Special Sandwich Creation (market)

Local Beef Burger, Chicken Breast or Mississippi Catfish 10

GMO and antibiotic-free, grilled or blackened, on brioche. Add cheese or local bacon for \$1

Ⓢ Portobello, Asparagus and Brie 10

balsamic marinated and grilled, on brioche

Ⓢ Chesapeake Fresh Crab Cake 14

with pistachio aioli, on brioche

Midwestern Bison Burger 12

Grilled or blackened, on brioche. Add cheese or local bacon for \$1

Po' Boys Stuffed with Classic -or- Creole Caesar Salad and...

Grilled or fried Chicken or Catfish \$12
Grilled or fried Shrimp or Oysters \$14

Fish Tacos 12

Either flash-fried Louisiana CRAWFISH and Mid-Atlantic CALAMARI -OR- Today's marinated and grilled FRESH FISH, with jicama, romaine, dill cucumber dressing, pickled jalapeno, pico de gallo, and Manchego cheese

Platters

Ⓢ Jambalaya 12

tomato rice stew of Gulf shrimp, chicken and house-smoked andouille sausage

Ⓢ Voodoo BBQ Mid-Atlantic Scallops and Argentine Red Shrimp 15

with grits and collards

Ⓢ Alaskan Sockeye Salmon 15

pan-seared, crowned with elote and served with grilled asparagus

Argentine Red Shrimp Étouffée 15

on cheese grits with collards and cornbread

Ⓢ Red Beans, Rice or Grits, Collards and Cornbread 8

Ⓢ Midwestern Petite Bison Filet 17

pan-seared with shiitaki mushrooms, served with demi-glace and sweet potato fries

ⓈⓈ Vegetable Jambalaya 10

Corn Cream Chicken and House-smoked Andouille Sausage 12

on cornbread stuffing with collards

Gulf Shores Crab & Louisiana Crawfish and Fresh Chipotle Pasta 15

tossed in shallot and white wine Romano cream

Ⓢ Fussili Pasta with Portobello, Artichokes and Pesto Cream 12

ⓈⓈ Portobello, Asparagus and Brie Napoleon on Cheese Grits 14

with roasted tomato sauce and balsamic syrup

Chesapeake Fresh Oyster Fritters 14

with sweet potato fries and pistachio aioli

Cajun Platter 12

Spicy cornmeal-fried catfish, grilled 'gator sausage and fried okra, served with red beans, rice, cornbread, and pistachio aioli