

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). 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

### Ⓥ Crusted Brie 8

with Jezebel and rice crisps

### Ⓢ Pan-seared Mid-Atlantic Scallops 12

on grits with pickled jalapeno and fruit gastrique

### ⓈⓋ Manchego, Olives and Almonds 8

### Soups 6

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

### ⓈⓋ Fried Local Green Tomatoes 7

sweet onion tomato marmalade and fresh sour cream

### Ⓢ Crispy Atlantic Coast Calamari 8

with pesto aioli and basil tomato sauces

### Maytag Blue and Prosciutto 9

on crostini with mango chutney

### Ⓢ Jalapeno, Prosciutto and Cheese Grit Sticks 9

cornmeal-crust and served with Jezebel sauce

## Salads and Such

### ⓈⓋ House Salads 10 entrée / 7 demi

- CAESAR- romaine, anchovy, Romano garlic dressing
- GREEK- romaine, feta, olives, and tomatoes in garlicky vinaigrette
- TOSSED SEASONAL GREENS and VEGETABLES, choice of dressing
- SPATS CHOPPED- greens, vegetables, candied pecans and Bleu cheese with cranberry vinaigrette

\*\*SOUP AND DEMI SALAD \$11

### Dressings:

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

### Ⓢ Grilled Asparagus, Prosciutto, Tomatoes, Fresh Mozzarella and Basil 12

served with Spanish olive oil and aged balsamic vinegar

### Southwest Fried Chicken with Avocado on Seasonal Greens 12

and, pico de gallo, pickled jalapeno, roasted red peppers, smoked cheddar and jalapeno ranch dressing

### An Entrée House Salad with Fries, and...

- Grilled Portobello \$12
- Grilled or Blackened Chicken Breast \$12
- Flash-fried Chesapeake Oysters \$14
- Grilled Gulf Shrimp \$14
- Grilled or Blackened Alaskan Sockeye Salmon \$14

### Fish Tacos - Two Great Choices 12

Flash-fried LOUISIANA CRAWFISH AND CALAMARI -OR- Today's marinated and grilled FRESH FISH, served with avocado, dill cucumber dressing, pickled jalapeno, chipotle slaw, seasonal greens, pico de gallo, and Manchego cheese

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

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)

## Sandwiches and Such

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To help us reduce waste, sandwiches are dressed with lettuce, tomato and/or onion upon request only. Sandwiches served with your choice of: red beans & rice, fries, fresh fruit salad, small Caesar salad. Dress up your burger or sandwich with crisp local farm bacon or local Amish farm cheeses (Swiss, pepper jack, blue or sharp cheddar)

### Alaskan Sockeye Salmon Burger 12

Wild-caught, blended with crème fraîche, roasted shallot and red pepper, fresh cilantro and panko crumbs, topped with sweet onion tomato marmalade

### Ⓥ Red Beans and Rice Burger 10

served with pesto aioli

### NOLA's Favorite Muffuletta 11

Brioche roll stuffed with grilled chicken breast, prosciutto, fresh mozzarella, olive salad, and pesto aioli

### Po' Boys

with sweet onion tomato marmalade, remoulade and:

Southern Fried Chicken \$10

Fried Gulf Shrimp \$11

Fried Chesapeake Oysters \$12

### American Bison Burger 12

Grilled or Blackened with sweet pepper tomato marmalade

### Slow-roasted Pork French Dip 10

with au jus and pesto aioli

### Gulf or Atlantic Fish Filet 10

Whatever is freshest and sustainably harvested.....grilled or blackened, served on brioche roll with remoulade sauce

### Louisiana Catfish, Chicken Breast or Local Beef Burger 10

Grilled or blackened, on brioche bun with sweet onion tomato marmalade

### Smoked Local Farm Duck Wrap 10

with pepper jack cheese, grilled onion, sweet peppers and chili garlic sauce

## Luncheon Servings

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### Ⓢ Jambalaya 11

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

### Ⓢ Chesapeake Lump Crab Cake 14

with crispy new potatoes, chipotle slaw, and Cajun remoulade

### Ⓢ Voodoo BBQ Gulf Scallops and Shrimp 12

with grits and collards

### ⓈⓋ Grilled Seasonal Vegetables 10

on gourmet mushroom ragout and grits

### Ⓥ Local Fresh French Onion Ravioli with Mushrooms and Fresh Asparagus, a la Primavera 11

### Ⓥ Cajun Red Beans, Rice or Grits, Collards and Cornbread \$8.....and, with:

grilled house-made andouille or 'gator sausages \$11

grilled or blackened chicken breast or Louisiana catfish \$11

pan-fried Louisiana 'Gator, Old Bay, tomato and wine butter \$12

slow-braised beef short rib \$14

grilled or blackened Alaskan sockeye salmon \$14

### ⓈⓋ Vegetable Jambalaya 8

### Corn Cream Chicken and House-smoked Andouille Sausage 11

on cornbread stuffing with collards

### Ⓢ Petite Center-cut Angus Beef Tenderloin Filet 16

on gourmet mushroom ragout and asparagus

### Louisiana Crab & Crawfish, and Local Fresh Chipotle Pasta 12

tossed in shallot and white wine Romano cream

### Ⓢ Pan-seared Alaskan Sockeye Salmon 15

with a jalapeno white wine cream sauce and asparagus