

FALL LUNCH MENU - WELCOME

PETITE TASTING PLATES AND WINE PAIRING

PLATE | +3oz WINE

ROASTED SQUASH SOUP 7|10

SMOKED TOMATO OIL, NORI
MAISON SALEYA ROSÉ

SHRIMP COCKTAIL 7|11.5

RED REMOULADE COCKTAIL, SHREDDED LETTUCE, LEMON
PRATSCH GRÜNER VELTLINER

HOUSE CAESAR 7|14

ROMAINE, GARLIC SEASONED CROUTON DEBRIS, PECORINO
MACON VILLAGES CHARDONNAY

SQUASH RISOTTO 8|12.5

ROASTED HAZEL NUTS, SAGE BROTH
MAISON SALEYA ROSE

ROASTED OYSTERS 15|22

WHITE WINE, GARLIC, HERBS, BUTTER, PECORINO CHEESE
KEN WRIGHT CELLARS PINOT NOIR

TUNA CRUDO 11|16

SATSUMA, CITRUS EMULSION, SMOKED TROUT ROE
ATELIER RASPAIL SAUVIGNON BLANC

GULF FISH MILANESE 13|19

BEET PUREE, BABY ARUGULA, MUSHROOMS
DAOU CHARDONNAY

CENTER CUT FILET MEDALLION 20|27

FRIED BRUSSEL SPROUTS, BOURSIN CHEESE
MALBEC

CRAVEABLES

DOUBLE PATTY CHEESEBURGER 16

FONTINA, AMERICAN, LETTUCE, TOMATO, RED ONION, PICKLES, COMEBACK SAUCE, CHALLAH BUN

CREOLE CRUSTED CRAB CAKE 24

JUMBO LUMP BLUE FIN CRAB, WHITE REMOULADE

GULF FISH SANDWICH 19

SAUTÉÉD GULF FISH FILETS, LETTUCE, FRIED GREEN TOMATO, RED ONION, PICKLES, COMEBACK SAUCE, CHALLAH BUN

WARM CRAB ROLL 21

JUMBO LUMP CRAB, GARLIC, BROWN BUTTER, SCALLIONS, CHALLAH BUN

FRITES 9

KETCHUP AND YUM YUM SAUCE