

FEATURE MENU

V - VEGETARIAN GF - GLUTEN FREE

NOTE: WE DO NOT HAVE A GLUTEN FREE KITCHEN

SOUP & SALAD

SOUP OF THE WEEK

A CHEF CURATED, AND SCRATCH -MADE ROTATION OF SOUPS HIGHLIGHTING SEASONAL VEGETABLES. ASK SERVER FOR DETAILS. 4.95

A GOAT'S WEDGE

ICEBERG LETTUCE, RED ONION, GRAPE TOMATO, WHITE BALSAMIC REDUCTION, HAYSTACK ONION, GOAT CHEESE CRUMBLES AND CREAMY GOAT'S CHEESE DRESSING. 10.95 (GF)

ADD GRILLED CHICKEN +5, STEAK +9, SALMON +7

STARTERS

KALA-BAMA HOT WINGS BY VARK

FLATS AND DRUMS COATED AND FRIED, TOSSED IN CHEF'S HANDCRAFTED HOT HONEY AND FINISHED WITH A ALABAMA WHITE BBQ SAUCE. 12.95

CORN RIBS

FRIED CORN COBS TOSSED WITH CHILE LIMON SPICE AND QUESO FRESCO, FINISHED WITH CHIPOTLE LIME DRIZZLE. ** DISCLAIMER** EAT LIKE RIB, HOLD SIDES AND EAT KERNELS OFF. 9.95

HANDHELDS

JON'S CARNITAS

YELLOW CORN TORTILLAS FILLED WITH SLOW COOKED OAXACAN SPICED PORK, TOPPED WITH WHITE ONION, CILANTRO, AND FRESH LIME SERVED WITH TORTILLA CHIPS AND SALSA. 13.95 (GF) | ADD QUESO FRESCO +\$.50

HANDHELD OF THE WEEK

A ROTATION OF CHEF CURATED HANDHELD CONCEPTS SERVED WITH FRESH-CUT FRIES. TRUFFLE FRIES +\$2
ASK YOUR SERVER FOR THIS WEEK'S SPECIAL! 15.95

MAINS

GINGER GLAZED MAKU SHARK

8OZ GINGER GLAZED MAKU SHARK WITH SOY- BRAISED BLACK LENTILS, BROCCOLINI AND LEMONGRASS BBQ SAUCE. 24 (GF)

TRINIDADIAN JERK CHICKEN

JERK MARINATED AIRLINE CHICKEN BREAST, COCONUT-LIME BASMATI RICE, MANGO-MORUGA (SCORPION) SALSA AND GINGER DRIZZLE. 21 (GF)

DESSERT

KEY LIME PIE

GRAHAM CRACKER CRUST, CANDIED LIME, AND YUZU PEARLS. 5