



Small Plates

Garlic Fried Bread & Chorizo

bilbao / confit garlic / thyme – 6

Truffle Fries

parmesan / parsley – 6

Spicy Habanero Mac

aged white english cheddar / sriracha – 7

Kale & Beets Salad

carrot / beets manchego / creole honey
mustard – 9

Warm Asparagus Salad

chopped greens/tomato/quail eggs/ citrus
vinaigrette-12

Baked Brie Bread

clover honey / sliced rosemary almonds /sea
salt– 9

Roasted Spaghetti Squash Carbonara

smoked tomato / egg / hollandaise aioli – 9

House Noodles

handmade / portobello /garlic confit/ house
sauce – 11

Charcuterie & Cheese Plate

shaved meats /house made pate /house cheese
honey / jam / pickles - 15

Between Bread

Media Noche

kahlua pork/prosciutto/swiss/sweet
pickles/dijon mustard – 12

Benedict Burger

bacon beef patty/ fried egg/hollandaise/english
muffin/tomatoes-14

Entrées

Orgeat Shrimp

clover honey / kewpie mayo / jasmine rice /
green onion – 17

Lump Crab Cakes

creole crab mix/greens/honey dijon
hollandaise aioli-17

Grilled Pork Chop

balsamic bbq glaze / cream corn grits / green
onion – 23

Wagyu Skirt Steak

thai basil chimichurri / shoyu
mushrooms /sliced– 32

Dessert

Vanilla Crème Brule

seasonal fruit / chantilly cream - 3

Cake

chef seasonal cake / chantilly cream – 5

Featured Cocktails

\$12

Pink Elephant

Lavender vodka/ lemon/cane sugar/egg white/raspberries

American Trill

Rye apple jack/cane sugar/ orange bitters/ango bitters

Noodle Juice

Gin/jasmin lillet blanc/suze

Dark & Bubbly

Dark rum/lime/ginger/bubbles

Rosita

Mescal/aperol/velvet ferlernum/lemon/cane sugar

Medicine Man

Bourbon/lemon/ginger/honey/ango bitters

The Fall Guy

Scotch/amaro/amaro ninino/laphroaig mist