

Chef Tasting Menu

Deviled Egg | caviar, bacon jam

Grilled Asparagus | truffle vinaigrette

***Oysters** | raw, mignonette ***Grilled Oysters** | garlic butter, hot sauce

Twice Smoked Pork Belly | pickled red onion, mustard bbq sauce

Smoked Chicken | baked mac 'n cheese, cucumber salad, cranberry bbq sauce

Hot Honey & Pineapple Glazed Ribs | mustard bbq sauce

Chocolate Mousse Cake | caramel sauce

75. per person

Cocktail & Wine Pairing +45.

Grand Tasting Menu

Deviled Egg | caviar, bacon jam

Grilled Asparagus | truffle vinaigrette

***Oysters** | raw, mignonette ***Grilled Oysters** | garlic butter, hot sauce

Twice Smoked Pork Belly | pickled red onion, mustard bbq sauce

Smoked Chicken | cucumber salad, cranberry bbq sauce

Crab Salad on Toast | hard boiled egg, chili crisp

Fried Heirloom Okra | bbq spices, okra "caviar", ranch dressing, *lemon*, hot sauce

Butter Poached Lobster | mac 'n cheese

Hot Honey & Pineapple Glazed Ribs | mustard bbq sauce

Chocolate Mousse Cake | caramel sauce

100. per person

Cocktail & Wine Pairing +65.