

SMALLS

Chef's Never Bored, Board 25

The Meats. The Cheeses. The Olives.
And, a Mountain of Other Yummy Things That'll Fit.

Havana Good Time 18

[3] Mojo Marinated Slow Roasted Pork Sliders.
Swiss & Provolone Cheeses. Cuban Mustard.
House Spicy Pickles. Double Toasted Potato Bun.

Cheeses & Mac 16

Cavatappi Noodles. Eleventeen Cheeses.
Toasted Blue Cheese-Pistachio Crust.
** you should absolutely, positively, add protein to this*

Kiss My Grits 16

Blackened Shrimp. Cheesy, White-Corn Grits.
Browned Butter. Shaved Scallions. The Real Deal.

Oooh! Nice Mussels! 22

Natural Raised PEI Mussels. White Wine.
Garlic. Lemon. Tarragon. Cream. Toast-y Baguette.

Ya' Just Can't Beet It 15

Mixed Greens. Beet Vinaigrette.
Herbed Goat Cheese. Chioggia Beet.
Orange Suprême. Pickled Red Onion.

FOLIAGE

Belle of the Ball 15

Mixed Greens. Cucumbers. Heirloom Cherry Tomatoes.
Avocado. Crumbled Bacon. Hard Cooked Eggs. Cheddar.
Provolone. Tortilla Strips. Chipotle Vinaigrette.

Chop Shop 15

Mixed Greens. Bosc Pear. Green Apple.
Toasted Walnuts & Pepitas. Gorgonzola.
Poppy Seed Dressing.

*** ADD PROTEIN**

Amish Chicken - Blackened or Grilled **9**
Flat Iron Steak **10**
White Tiger Shrimp - Grilled or Blackened **10**

Wine Not Tuesday !?!

Half Price Bottles.
Every Bottle. All Day.
Yep, Even the Fancy ones.

Allegory

FOOD. LIBATIONS. REVELRY

HANDS-Y

Griddle Me This ¡Tacos! 21

Braised Beef. Griddled Corn Tortillas. Salsa Roja.
Pico de Gallo. Cotija. Pickled Radish. Cilantro-Lime Rice.

Reuben, My Old Friend 21

14 Hour Beer-Braised Corned Beef. Marbled Rye. Kraut.
Ukrainian Freedom Sauce. Swiss & Provolone. House Fries.

Hold My Birr-ia 19

Chile Pepper Braised Beef.
Chihuahua & Cheddar Cheeses.
Toasted Sourdough. Roasted Tomato Dipper.

Whistling Past the Graveyard 22

Half Pound, Organic, Grass Fed & Finished, Ground In-House.
Cheddar. Peppered-Candied Bacon. Bacon Onion Jam.
Crispy Shallot. Chipotle-Coffee BBQ. Pretzel Bun. House Fries.

416 Chartres 21

Blackened Chicken Breast. Toasty Ciabatta.
Marieke Holy Trinity Melange Cheese.
Remoulade. Lettuce, Tomato, Onion. Cajun Fries.

Prime Suspect 25

Thin Sliced Prime Rib. Toasty Ciabatta.
American Cheese. Horseradish Crème Fraiche.
Lettuce, Tomato, Onion. House Fries.

Outer Banks [Tuna Melt] 19

Fresh Tuna Salad. House Focaccia. American & Cheddar
Mixed Greens. Vine Ripe Tomato & Red Onion. House Fries.

Fridays - Legendary Fish Fry! 25

Best Ever! Pinky Swear.
Atlantic Cod. Creamy Slaw. Tartar. Lemon. Crispy Brussels.
House Fries

BIGGS

Not Flat on Flavor 39

Black Pepper Crusted Flat Iron Steak.
Black Garlic Butter. Garlic Smashed. Broiled Asparagus.

The Not So Short, Short Rib 46

Tender Bone In Short Rib. Garlic Smashed Potatoes.
Mushroom Demi. Garlic-Herb Mushrooms.

Oh, My Cod! 35

Crispy Skinned Black Cod. Citrus, Avocado & Tomato
Salad. Celery Root Green Apple Puree. Microgreens.

Scallops Classique 36

Pan-Seared Sea Scallops.
Crimini, Oyster, Shiitake, Enoki Mushroom Risotto.
Parmesan. Green Onion.

Chilaquiles 25

Slow Braised Beef. Local Sourced Sunny-Side Duck Egg.
Fresh Corn Tortilla Chips. Avocado. Salsa Roja. Pico.
Chihuahua Cheese. Pickled Radish. Chipotle Crema

Gimme a Quiche! 25

Farm Fresh Vegetables in Creamy Egg Custard.
Skillet Taters. Crispy Bacon.
Mixed Greens, Pickled Red Onion, Red Wine Vinaigrette.

Here Chickee, Chickee 25

Fried Buttermilk Chicken Thighs. Griddled-Cake with
convenient syrup holders (alright, fine, it's a waffle).
Maple-Bourbon-Brown-Butter. A Mountain of Bacon.

MORE 8

Cajun Fries | Remoulade **+4** Capital of Belgium
Mushroom Risotto **+4** Skillet Potatoes
Fries a la Truffle **+4** House Fries
Cilantro Lime Rice Roasted Garlic Smashed

Saturdays - Prime Time! After 5PM

Prime Rib. Crispy Brussels. Garlic Smashed. Jus.
10oz. - 37 | 14oz. - 51