

OPENING ACT

GUMBO GREENS 16

Collard greens, peppers, celery, onions, okra, tomatoes, garlic, black-eyed peas #

CHARGRILLED OYSTERS 24

6 Island Creek oysters grilled on the half shell, garlic butter, lemon, parmesan and romano cheese 🔕

FRIED GREEN TOMATOES 16

Green beefsteak tomatoes, fresh mozzarella, pickled red onions, basil oil, balsamic 🖊

JOHNNY CAKES 15

Griddled cornmeal and flour cakes, sweet corn, jalapeño, onion, and honey butter slather

KALE CAESAR SALAD 20

Curly kale, citrus & salt, dried chickpeas, shaved parmesan, garlic, red cabbage / Add: boneless grilled chicken 14 🔕 | boneless fried chicken 14 | blackened shrimp 14 🗞

MARYLAND HOT CRAB DIP 24

Old Bay Seasoned Crab, fresh jalapeños, four-cheese blend, cast iron baked, served with buttery ritz crackers and fried plantain chips

ROASTED BEET CARPACCIO 18

Candy cane, red and golden beets, citrus balsamic, supreme oranges, goat cheese, pine nuts 👀

HUMMUS & ROOT VEGETABLES 16

Creamy black-eyed peas, garlic, and sundried tomato dip served with root vegetables 👏

STUFFED COLLARDS 15

Long grain Cajun rice, black-eyed peas, peppers, onions, served with ranch, pot likker and sweet chili 🖊

SMOKED DEVILED EGGS 14

Hard boiled egg cups, creamy dijon yolk dressing, smoked paprika, hickory smoked bacon bits, chili oil 🔕

FRIED CATFISH BITES 18

Freshwater catfish battered and deep fried, served with creole remoulade

BOURBON PEACH SPARE RIBS 18

Chargrilled St. Louis style spare ribs served with a whole grain mustard bourbon peach sauce 📎

SWEET HEAT CHICKEN WINGS 22

Double battered country fried or chargrilled wings tossed in gochujang honey syrup



MAIN ATTRACTION

SOUTHERN COBB SALAD 20

CARROT CAKE CHICKEN & WAFFLE 34

Carrot and spiced buttermilk waffle, cream cheese icing, boneless fried chicken, maple syrup

CREOLE PASTA 36

Papardelle, hot beef sausage, chicken, shrimp, creole pepper cream, shaved parmesan, garlic toast

BLACKENED SHRIMP & POLENTA 32

Cajun spiced shrimp, crispy cheddar polenta cake served in a creamy tomato gravy

OXTAILS & GRITS 36

Molasses braised beef oxtails, stewed vegetables, creamy coconut grits 🔕

CAJUN JAMBALAYA 34

Smoked beef sausage, roasted chicken, shrimp, crawfish, long grain rice, diced peppers, onions, celery, and garlic ${\color{olign} \lozenge}$

CARIBE YARDBIRD 32

Hartland Hill Farm chicken, dirty rice, sweet plantain 📎

CURRY COCONUT MELANGE 26

Red curry, roasted root vegetables, white rice, garlic naan @
Add: boneless grilled chicken 14 🔌 | boneless fried chicken 14 | blackened shrimp 14 📎

LOBSTER MAC N CHEESE 45

Buttermilk fried lobster, cavatappi pasta, five cheese blend, ritz cracker crumble

SIDESHOW

SKILLET CORNBREAD 9

Honey butter

CAST IRON MACARONI & CHEESE 14

Cavatappi pasta, five cheese blend, ritz cracker crumble 🖊

HONEY ROASTED YAMS 10

Charleston purple and jewel yams, golden raisins, clover honey, crushed pecans 👀

HEIRLOOM GREENS 10

Stewed collards, swiss chard, and cabbage greens 💸 🥬

CHARRED BROCCOLINI 10

Garlic, lemon, olive oil 💸

CREAMY COCONUT GRITS 10

White corn grits, coconut milk 👀 🌶





COCKTAILS & COUPES

O.P.P. (OTHER PEOPLE'S PENICILLIN) 16 SIA Blended Scotch, Tuaca, Fresh Lemon, Honey Ginger Tea Syrup

> BAE DREAM 17 McQueen Ultraviolet Gin, Hibiscus Berry, Ube, Unicorn Sugar

THE JAM SESSION 18
Bacardi Tropical, Fresh Lime, Pink Guava, Guayaba Dulce

RIDIN' DIRTY 18 White Pepper and Olive Oil Infused Corvus, Olive Juice, Blue Cheese Olives

FLY ME TO THE MOON 18 Branson VSOP, Bosc Pear, Madagascar Vanilla & Lemon

AYE, AYE, AYE 18
Ten To One Rum, Sorel Hibiscus, Passion Fruit, Coconut Cream,
Cardamom, Overproof Limes

BLACK GOLD PART II 18 Tito's Vodka, Chilled Espresso, Mr. Black Cold Brew, Madagascar Vanilla, 24K Gold *contains nuts*

HOW HIGH 24
Corvus Grilled Pineapple Vodka, Chipotle, Citrus, Bitters, & Smoke

UNFASHIONED 16
Uncle Nearest 1884, Amaro Nonino, Brown Sugar Simple,
Angostura, Oversized Ice

SMOKE BREAK 16

Rosaluna Mezcal, Gochujang, Fresh Lime,
Giffard Raspberry & Smokin' Citrus

HIGH TEA 16 Howler Head Whiskey, Passion Fruit & Peach Iced Tea

THE STARTING FIVE 20
Cincoro Blanco, Blackberry, Ginger-Lime Caliwater Cactus Water

GIMME S'MORE 18 Belvedere Vodka, LS Cream, Campfire Marshmallow, Graham Cracker Rim

M&M 18 Clark & Chesterfield Maple Whiskey, Carpano Antica, Chocolate Bitters

TAP IN

Seasonal cocktails on draft

TROPICAL MULE 16
Grey Goose Vodka, Papaya, Lime & Ginger Beer

SANGRIA ROJA 16 / 58 Traditional Red Sangria made with Red Wine, Absolut Raspberri, Peach and Citrus



FREE-SPIRIT (Alcohol Free)

PEAR PRESSURE 12

Alcohol Free Bourbon, Pear, Madagascar Vanilla & Lemon

FREE YOUR MIND 12

Alcohol Free Tequila, Blood Orange, Lime & Agave

CARIBBEAN COOLER 8

Blood Orange, Coconut Cream, Lime, Mint & Caliwater Cactus water

CALIWATER CACTUS WATER 6 (Ginger Lime or Pineapple)

WINE

SPARKLING

CAMPO VIEJO CAVA 14/54
MAISON MARCEL SPARKLING ROSÉ (FR) 15 / 58

WHITE + ROSÉ

ALPHONSE MELLOT SANCERRE (FR) 20 / 78

MAISON MARCEL ROSÉ (FR) 15 / 58

MOHUA SAUVIGNON BLANC (NZ) 15 / 58

PHIL LONG LONGEVITY CHARDONNAY (CA) 14 / 54

SUN GODDESS PINOT GRIGIO 14/54

RED

ALTA VISTA MALBEC (AR) 15/58

KARA-TARA PINOT NOIR (SA) 16/62

LONGEVITY CABERNET SAUVIGNON (CA) 15/58

MCBRIDE SISTERS RED BLEND (CA) 15/58

STARK - CONDE SYRAH (SA) 18/70

CHAMPAGNE BY THE BOTTLE

BLACK GIRL MAGIC SPARKLING BRUT 62

LE CHEMIN DU ROI ROSÉ 325

LE CHEMIN DU ROI BRUT 225

MOËT NECTAR IMPÈRIAL ROSÉ 275

TELMONT RESERVE BRUT 175

VEUVE CLIQUOT YELLOW LABEL 210

BEER

DRAFT

BROCKTON BEER FRED & MAIN LAGER 9

CISCO GREY LADY 9

CLOWN SHOES RAINBOWS ARE REAL IPA 10

LORD HOBO BOOMSAUCE DIPA 12

MODELO ESPECIAL 8

SAM ADAMS SEASONAL 9

BOTTLES & CANS

BUD LIGHT 8

CORONA 9

DEZO SPIKED WATER 8

HEINEKEN 9

RED STRIPE 8