

WED/THURS DINNER:

First Course

- GUMBO YA-YA
 - o Chicken, Andouille, Okra, Bell Pepper, Dark Roux, White Rice, Scallion
- WHITE BEAN & BACON SOUP
 - o Cannellini beans, hand-cut slab bacon, celery, carrot, onion, white wine, chicken stock
- CANDY BEETS AND GOAT CHEESE SALAD
 - o Candied red, gold and candy cane beets, shaved fennel, baby spinach, shallot mustard vinaigrette, herbed goat cheese

Second Course

- MAMA'S FRIED CHICKEN
 - o Fried Chicken, cider braised collard greens with bacon, sweet potato mash, biscuit
- BUCATINI PRIMAVERA
 - o Heirloom tomatoes, onion, zucchini, cremini mushrooms, extra virgin olive oil, white wine, butter, garlic & shaved parmesan
- BLACKENED RED SNAPPER
 - o Seared blackened red snapper, sweet potato soft polenta, haricot vert, garlicky tomato-fennel broth, fried leeks

Desserts

- BUTTERMILK PIE
 - o Meyer lemon glaze, butter pecan ice cream, chickery dust
- TRADITIONAL BEIGNETS
 - o Beignets tossed in powdered sugar with whisky caramel & chili raspberry coulee sauces

FRIDAY/SATURDAY LUNCH:

First Course

- GUMBO YA-YA
 - o Chicken, Andouille, Okra, Bell Pepper, Dark Roux, White Rice, Scallion
- HUSH PUPPIES
 - o House-made pimento cheese, pickled jalapenos
- ROASTED BRUSSELS SPROUTS
 - o Lemon zest, sauteed garlic, balsamic glaze, parmesan

Second Course

- MAMA'S FRIED CHICKEN
 - o Fried Chicken, cider braised collard greens with bacon, sweet potato mash, biscuit
- CANDY BEETS AND GOAT CHEESE SALAD
 - o Candied red, gold and candy cane beets, shaved fennel, baby spinach, shallot mustard vinaigrette, herbed goat cheese
- SHRIMP PO' BOY
 - o Buttermilk brined and fried shrimp on a submarine roll with tomato, lettuce and Cajun remoulade w/ hand-cut fries

Dessert

- TRADITIONAL BEIGNETS
 - o Beignets tossed in powdered sugar with whisky caramel & chili raspberry coulee sauces