



Starters

- Blackened Ahi Tuna Orange Wasabi Aioli, 5 Spice Wonton Strips, Seaweed Salad, Pickled Ginger 17**
- Fried Pickles Vinegar Peppers, Ranch Grilled Octopus Cashew 10**
- Romesco Sauce, Pickled Leeks and Micro Salad 24**
- Spinach Artichoke Dip with Tortilla Chips 12**
- Fried Calamari & Shrimp Asian Chili and Garlic Aioli 13**
- Fried Green Tomatoes Jalapeno Bacon Jam, Pimento Cheese 12**
- Fried Kung Pao Brussel Sprouts House Kung Pao, Scallions, Shishitos, Sesame Seeds 13.5**
- Pecorino and Cheddar Chive Biscuits W Molasses Butter 10**

Salads

Add: *Chicken 9 *Shrimp 10 *Fried Oysters 10 *Salmon 14 *Burger 11

House Salad 11

Mixed Greens, Carrots, Cucumbers, Candied Walnuts, Mixed Grape Tomatoes, Daikon Radish, White Balsamic Vinaigrette

Roasted Beet Salad 14

Mixed Greens, Arugula, Carrots, Dried Cranberries, Pink Onions, Pine Nuts, Goat Cheese Crumbles, Sweetie Drop Peppers, Daikon Radish, White Balsamic Vinaigrette

Wedge Salad 13

Iceberg wedge, Gorgonzola Crumbles, Pink Onions, Jalapeno Bacon, Mixed grape tomatoes, Gorgonzola Dressing, Balsamic Essence

Handhelds

(Served with Fries or Sweet Fries)

**Burgers House Made-Blend of Sirloin, Brisket, Short Rib. Change Side add 2.*

***Big Bacon Burger** House-cured Pork Belly, Applewood Bacon, Jalapeno Bacon, Cheddar Cheese, Scotch Bonnet Ketchup, Caramelized Onions, LTP 18

***Brisket Burger** House Beef Patty, Slow Cooked BBQ Brisket, Slaw, LTP 17

***Brie Burger** Brie Cheese, Jalapeno Bacon, Caramelized Onions, Creole Honey Mustard, LTP 17

Beyond Burger Beyond Burger Patty, Spinach, Pink Onions, and Pickled

Tomato 18

*6 oz Ribeye Sandwich Ciabatta Bread, Horseradish Aioli, Caramelized Onions

18

Smoked Turkey Burger Sweet Potato Mayo, Greens, Pink Onions, Tomato 15

Nashville Hot Fried Chicken Sandwich Cheddar Cheese, Lettuce, Pickle 18

Flounder Sandwich Fried, Grilled or Blackened, Remoulade, LT 15

Add an Egg 2 Add Avocado 2 Extra Sauce .50

Entrées

Grilled Cauliflower Steak Sweet Potato and Oat Milk Puree, Collard Gremolata,
Crispy Shallots and Crumbled Oats 19

Grilled Shrimp Curry Roasted Chayote Squash, Fried Yucca and Plantain Chips
26

Harissa Tofu Coconut Pearl Couscous, Wilted Spinach, Pickled Cranberries,
Toasted Pine Nuts 18

Short Rib Pasta Braised Short Rib, Shallot, Chimichurri Cream Sauce,
Tomatoes, Spinach 25

Oxtail Gnocchi Piri Piri Sauced Oxtail with Plantain Gnocchi, Parmesan 24

Meatloaf House Blended Ground beef, Mashed Potatoes, Broccolini, Gravy, and
Frizzled Onions 19.5

Herb Roasted Chicken ½ Roasted Chicken, Sauteed Mushrooms, Grilled Bok
Choy 22

* Pork Chop Carbonara Parmesan Crusted Potatoes, Wilted Spinach, Bacon,
and Early Pea Cream with a Soft Fried Egg 24

Grouper Cakes 2 - 4oz Cakes, Shrimp Maque Choux, Bourbon Cream 24

Danish Baby Back Ribs House BBQ Sauce, Sweet Potato Fries, House Coleslaw
25

Slow Cooked Brisket House BBQ Sauce, Brisket Dirty Rice, House Coleslaw 22
+Half Rack Ribs 29

*Hand Cut 12 oz Ribeye Steak Grilled Asparagus, Mashed Potatoes 33.5

*Salmon Savoy Cabbage, Pickled Summer Squash & Eggplant with a
Garlic Red Chili Bilbana Sauce 25

Lou's Mac N Cheese

Choice of **Chicken** (Blackened or Grilled), **Shrimp** (Blackened or Grilled)
Brisket
Rotini, Bechamel, Cheddar and Pecorino **23**

SIDES: FRIES, SWEET POTATO FRIES, WILTED SPINACH,
BRISKET DIRTY RICE, BROCCOLINI 4
COLESLAW 3
SAUTEED MUSHROOMS, GRILLED ASPARAGUS 5 TRUFFLE MAC &
CHEESE 6

**Add an Egg 2 Add Avocado 2 Extra Sauces or Dressings .50*

Consuming **raw or **undercooked** meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***** 18% GRATUITY added to tables with 10 or more guests*****

4pm to 9:00pm Monday Thru Thursday
4pm to 9:30pm Friday
11am to 9:30pm Saturday (Brunch 11 to 2:30)
11am to 8pm Sunday (Brunch 11to 2:30)
252-443-5188

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