



Restaurant Week

MENU

JANUARY 27TH - FEBRUARY 5TH

3 COURSE | BRUNCH \$25 | DINNER \$35

STARTERS

CRISPY CHICKEN MEATBALLS
CLASSIC ITALIAN TOMATO SAUCE | PARMESAN
CHEESE

CREOLE GUMBO
CRAWFISH | ANDOUILLE SAUSAGE | PEPPERS
DARK ROUX

CHEESEBURGER EMPANADAS
GROUND BEEF | CHEESE
SERVED WITH SPECIAL POINT SAUCE

BRUNCH

MON & FRI 11-3:30 | SAT & SUN 10 -3:30

BRISKET BENNY
BRISKET SERVED ON A HOMEMADE BISCUIT
HOLLANDAISE SAUCE | SIDE OF CHEESY GRITS

CAJUN SHRIMP & GRITS
CAJUN SHRIMP | HOMEMADE GRITS | KALE
BACON

OATMEAL MAPLE PANCAKES
TOPPED WITH HOMEMADE WHIP CREAM &
POMEGRANATE
SIDE BROWN SUGAR OLD BAY BACON

DINNER

WED - MON 4 - 10 PM

PASTA TRIO
GRANDMA'S MEAT SAUCE LASAGNA WITH
RICOTTA CHEESE
SQUID INK BUCATINI WITH JALAPEÑO
CALAMARI
CACIO E PEPE FETTUCCINE

CITRUS CHICKEN
AIRLINE CHICKEN | SWEET POTATO FONDANT
PECANS | MAPLE SYRUP

BLACK PEPPER FILLET
GRILLED TENDERLOIN | BLACK PEPPER RUB
CHIMICHURRI SAUCE | SWEET POTATO
FONDANT

DESSERTS

DESSERT SAMPLER & LAVENDER CRÈME BRÛLÉE

MODIFICATIONS CANNOT BE MADE FOR SPECIAL MENU ITEMS. PARTIES OF 6+ &/OR BOTTOMLESS
BRUNCH GUESTS

&/OR TABS OF \$80 OR MORE, ARE ALL SUBJECT TO 20% ADDED GRATUITY.

PLEASE READ DESCRIPTIONS CAREFULLY, PREPARED ITEMS MAY NOT BE RETURNED OR EXCHANGED