

## SHARE

Our menu is best enjoyed when shared. Taste a little of something or everything!

### CIABATTA / 6

Hearth baked ciabatta, infused herb oil

### DEILED EGGS / 6

Chefs selection

### CHICHARRON / 8

Filipino style pork belly, spicy vinegar

### BEET SALAD / 10

Pickled beets, charred jalapeno, house croutons, moody bleu, arugula

### CAST IRON MAC & CHEESE / 11

Three cheese sauce, bacon, herb panko crumbs

### TRUFFLE FRIES / 12

Smoked bleu cheese, white truffle oil, fresh herbs, rosemary aioli

### FONTINA GRILLED CHEESE / 13

Spanish ham, fontina cheese, black truffle, smoked tomato bisque

### TOMATO BURRATA / 14

Burrata cheese, tomato marmalade, croutons, pinenuts, arugula, basil oil

### FRIED BRUSSELS / 12

Brussels sprouts, basil, mint, cilantro, onion, purple cabbage, sweet and spicy sauce

### SPICY GARLIC SHRIMP / 15

Garlic, butter, herbs, baguette

### STEAK FRITTES / 18

Sliced flatiron, potato sticks, cowboy butter

### THAI CALAMARI / 16

Yellow curry, thai basil, peanuts, cherry peppers

### STICKY FINGERS / 12

Smoked baby back ribs, slaw

### MUSSELS FRA DIAVOLO / 15

Steamed prince edward island mussels, spicy tomato broth, warm bread

### CHORIZO MEATBALL / 13

Picante rojo sauce, queso fresco, grilled scallion, ciabatta toast

### OKLAHOMA SLIDERS / 17

Beef sliders, grilled onion, Cooper's american cheese, salt & pepper

### TWICE FRIED CHICKEN / 13

Honey-soy glazed spicy popcorn chicken, fresh basil, cilantro cabbage

### TUNA TOSTADA / 22

Adobo rubbed, grilled yellow fin tuna, black beans, crispy tortilla, avocado, field greens, cotija cheese, black salsa, lime crema

## ENTREES

### NY CHEDDAR BURGER / 19

Special blend burger, aged NY cheddar, caramelized onions, triple garlic aioli, tomato jam

### R.F.C. SANDWICH / 18

Double fried chicken thigh, chile jam, papaya slaw, green curry ranch, choice of side

### BRISKET SANDWICH / 20

House smoked brisket, NY white cheddar, Alabama white sauce, spicy pickles, gochujang honey, cabbage slaw, choice of side

### SHRIMP & GRITS / 18

9th ward style, tasso ham and beer broth, cheesy grits, scallion

### FISH AND CHIPS / 22

House Pilsner battered haddock, cabbage slaw, truffled tartar sauce, fries, lemon

### THREE CHEESE MAC / 15

NY cheddar, smoked gouda, fontina, gemelli pasta, herb panko - Bacon +4

### UDON NOODLES / 19

Stir-fried pea shoots, spinach, shiitakes, yellow chives, bean sprouts, scallion  
Chicken +6, shrimp +8, tuna +8

### PORK BELLY COBB SALAD / 17

Spinach, arugula, avocado, red onion, radish, crispy pork belly, hard boiled egg, smoked moody bleu cheese, apple cider vinaigrette

## CHEF'S FEATURES

Featured dishes for dinner are served at 5pm daily

### PAN ROASTED CHICKEN / 28

Chicken breast, redskin mashed potatoes, rosemary, arugula, lemon, salt

### BONE-IN CAJUN RIBEYE / 48

Cajun rub, smoked bleu cheese compound butter, redskin mashed potatoes, wilted spinach

### CIOPPINO / 32

Tomato broth, tiger shrimp, mussels, white fish, fennel, white rice on side

### SIDE OF BREAD / 5

SIMPLE SALAD / 6 HOUSE FRIES / 6