

Snacks & Shares

Marinated Olives lemon, spice 5

Hot Nuts chili pepper, lime salt 5

Roasted Cheese parsley sauce, toast 9

House Bacon & Onion Tart buttermilk, black pepper, olive oil 11

Coddled Egg + Soldiers* cauliflower cream,
bottarga 8

Bone Marrow Twice Baked Potato 10

Gulf Catch Ceviche* avocado, mint, bourbon barrel soy, puffed rice
12

Smoked Catfish Dip house hot sauce, celery crackers 11

Dry Aged Steak Tartare* preserved lemon, fried peanuts, berbere
12

Shrimp Noodles jalapeno spaghetti, fennel soffrito, garlic-lemon
crunch 12

Lumpia boudin, pepper jelly 11

American Cheese Plate grilled toast, seasonal accompaniments
15

Mostly Vegetables 7

Hand Cut Fries sea salt, malt vinegar mayo

Jerusalem Artichokes frisee & vinaigrette

Asparagus sauce gribiche

Charred Broccoli cheese sauce, house furikake

Salads

Baby Lettuces shaved radishes, shallots, seeds, banyuls
vinaigrette 7

Romaine Salad lemony, garlicky anchovy vinaigrette, parmesan 8

Phat Beets whipped feta, peppery greens,
honey, lime 9

Entrees

Half Chicken grilled bread, lemon, chicories,
pan gravy 26

Thin Cut Pork Chops grana, herb salad, pickled peppers, cast iron
peas 25

Bayou La Batre Shrimp delta rice grits, spring vegetables, viet-herb
broth 26

Grass-Fed Butcher Steak* hand cut fries
button mushrooms, vinaigrette 30

Market Fish sunchokes, cracked olives, court bouillon 27

GD Burger* dry aged beef, american cheese, charred onion,
pickles, special sauce 16

Hearth Roasted Cauliflower kale, peanut
agridolce 18

Executive Chef Levon Wallace & Fam

Shout out to our local partners - we appreciate you!

*Consumption of raw or undercooked meats, fish, eggs
and dairy may cause foodborne illness.