

Snacks & Shares

Marinated Olives lemon, spice 5

Hot Nuts chili pepper, lime salt 5

Roasted Cheese parsley sauce, toast 9

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

Roasted Heirloom Carrots honey, fermented chilies, sunflower seeds 8

Smoked Catfish Dip house hot sauce, celery crackers 11

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

Red Wine Braised Octopus bone marrow toast, butterbeans & squash pickles 16

Shrimp Noodles jalapeno spaghetti, sofrito, garlic-lemon crunch 12

Lumpia boudin, pepper jelly 11

Artisan Cheese Plate grilled toast, seasonal accompaniments 15

Mostly Vegetables 7

Hand Cut Fries sea salt, malt vinegar mayo

Summer Squash Gratin parmesan, lemon, hollandaise

Marinated Local Beets housemade crème fraiche, herbs

Charred Okra fish sauce, heirloom tomato, sesame

Salads & Soup

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

Romaine Salad lemony, garlicky anchovy vinaigrette, parmesan 8

Heirloom Tomato Salad basil mayo, white onion, flor di latte 10

Chilled Summer Squash Soup olive oil cured chilies, crema, pine nuts & fennel 8

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 charred corn, sweet peppers, heirloom tomatoes, basil 26

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

Market Fish rice grits, summer vegetable ratatouille, garlic-chili butter 27

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

Hearth Roasted Cauliflower eggplant puree, cous cous, 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.