



New American cuisine, locally sourced ingredients, Southern inspiration

“Explorer et apprécié”

SMALL PLATES

GUMBO 11

a popular Louisiana stew, ours consists of chicken and andouille sausage with rice, trinity garnished with a smoked paprika and cayenne fried okra

WARM PIMENTO CHEESE DIP 12

classic southern dip, mild and sharp aged cheddar, piquillo peppers, pimentos, scallions, served with pretzel bites

GATOR NUGGETS 15

cajun cornmeal crusted alligator, sorgum mustard, Alabama white sauce

CRAWFISH (GF) 15

classic Louisiana dish, simmered in creole tomato broth, finished with butter and lemon

FRIED OYSTERS 18

six cornmeal crusted fried oysters, Alabama slaw and cajun remoulade

DEILED CRAB CAKE 18

a southern version to new england crab cakes with lump crab, bell pepper, saltines and a touch of southern spice served with a cajun remoulade over dressed greens

DUCK WINGS (GF) 16

slow roasted then fried, choice of sorgum mustard citrus glaze or peach habanero sauce, locally made

by Silver Sands Spice Co.

THE QUARTER CHEESE BOARD 22

a selection of fine meats, cheeses and accompaniments, inspired by the iconic muffaletta sandwich

CLASSIC MAC AND CHEESE 15

smokey and mildly spiced cheddar cheese sauce, crispy bacon, crumb topping

OYSTERS ON THE HALF (GF) 18

half dozen oysters shucked to order

JAMMIN’ SHRIMP PUPPIES 14

Anson Mills blue corn hush puppies with shrimp, garlic and roasted corn served with heirloom tomato jam

FROM THE BACK GARDEN

SUMMERTIME SALAD (GF) 11

baby spinach, baby kale, watermelon, blueberries, heirloom cherry tomato, toasted pepitas, crumbles goat cheese, fashionola vinaigrette

SOUTHERN CAESAR 11

chopped romaine, cornbread croutons, shaved parmesan, roasted corn, fried okra, smoked paprika caesar dressing

LARGE PLATES

SHRIMP AND GRITS (GF) 26

shrimp, blistered heirloom cherry tomato, crispy bacon lardons, roasted corn, over creamy Anson Mills yellow grits

CAST IRON RIBEYE (GF) 38

16 oz hand-cut ribeye, cast iron seared, lemon-garlic green beans, whipped garnet yams

SEA SCALLOP RIZ (GF) 34

seared scallops, roasted corn, bell pepper and bacon risotto

BLAKENED MAHI (GF) 28

coconut ginger Carolina Gold Rice, peach-jicama slaw, chimmichurri

JAMBALAYA (GF) 26

braised chicken, andouille sausage served over Carolina Gold rice

ST. LOUIS BBQ RIBS (GF) 30

half rack slow roasted St. Louis ribs, smothered in our house BBQ sauce, with Hoppin John baked beans, cornbread and Alabama slaw. gluten free without cornbread

BRAISED SHORT RIB 27

tomato braised short rib, broken rice grits, roasted heirloom baby carrots

SOUTHERN FRIED CHICKEN 23

finger lickin’ southern fried chicken, tomato stewed beans, okra, corn bread with hot honey available while supplies last

BAYOU ETOUFFEE 28

lightly spiced tomato and seaffod stew with crawfish tails, shrimp and clams over Carolina Gold rice

CREOLE ALFREDO 23

spicy cajun chicken, bell pepper, scallions, trofie pasta, creamy garlic alfredo sauce

ON A BUN

gluten free rolls available upon request

FLORIDA’S FAMOUS 21

Florida grouper, fried or blackened, pickled green tomato tartar, lettuce, red onion and heirloom tomato

THE WHO-DAT BURGER 18

special blend beef, cast iron seared to order, pimento cheese sauce, thick cut bacon, lettuce, red onion, heirloom tomato

BAMA BBQ

braised shredded bbq chicken, melted cheddar, Alabama white sauce

All sandwiches are served on Newtown’s own Uncle Matt’s brioche buns with our famous hand cut fries

AVAILABLE SIDES ON BACK

*These items may contain raw or undercooked ingredients. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

COCKTAILS

HURRICANE 12

white rum, aged rum, lemon, fassionola syrup

SAZERAC 12

peychaud's bitters, sugar cube, absinthe rinse, rye

PARTS ÉGALES 12

gin, Aperol, benedictine, lemon

CORPSE REVIVER 12

gin, thyme infused Lillet, tripple, lemon, absinth rinse

CLASSIQUE SOUR 12

just try one, live dangerously

BOULEVARDIER 12

bourbon, sweet vermouth, coffee infused Campari,

"how ya doin

VIEUX CARRÉ 14

"definitely gumbo in a glass"

here is the scoop, The melting pot community of NOLA helped make it great. There's Cognac and benedictine to symboloze the founding French fathers, sweet vermouth to represent the Italian heritage, rye for early Americans who came to town, Angostura bitters for the African heritage and peychaud's bitters for the Creoles from way back.

The cocktail was invented in the 30's at the Hotel Monteleone



WHITE WINE/ROSE

KONO, *Suvignon balnc, New Zealand, 11*

DOMAINE TALMARD, *Chardonney, France 11*

RIFF, *Pinot Grigio, Italy, 10*

TANGENT, *Albarino, California, 12*

SHE'S ALWAYS ROSE, *pinot noir rose, Italy 10*

RED WINE

BERNIER, *Pinot noir, France'10*

B. R. COHN, *Cabernet Sauvignon, California, 13*

FAMILLE PERRIN, *Côtes du rhone, France, 8*

FINCA EL ORIGEN, *malbec, Argentina 12*

LANGHE NEBBIOLO, *Italy 15*

CHAMPAGNE/SPARKLING

BULLY LAPIERRE, *Brut sparkling, France 10*

MOCKTAILS

KAZOO 8

ginger beer, lime juice, Fassionola syrup

RECORDER 8

Basil syrup, strawberry, club soda, splash lemon lime soda

XYLOPHONE 8

passion fruit, lime, lemon lime soda

DRAFT

ask your server for our current list of draft beers from our local breweries

BOTTLES AND CANS

Counter Weight-Headway-IPA 6

Downeast Cider- Original Blend 6

Schaeffer- "is the one beer to have when you're..... 4

Allagash-White, Belgian Witbier 6

Switchback, amber ale 6

Abita Purple Haze 6



COCKTAILS DE DESSERTS

ESPRESSO MARTINI 12

Amazing with beignet's

LILLET 8

Before or after, a French wine based aperitif

COGNAC 8

Pierre Ferrand

BRANDY ALEXANDER 8

popular during the early 20th century

NOLA SOCIAL HAPPY HOUR

COMING SOON!

GET VERY EXCITED, VERY EXCITED

A LA CART SIDES

HAND-CUT FRIES 5

STEWED BEANS AND OKRA 4

CORNBREAD 4

ANSON MILLS GRITS 5

SPINACH 4

ALABAMA SLAW 4

HOPPIN' JOHN BAKED BEANS 5

LEMON GARLIC GREEN BEANS 4

WHIPPED GARNET YAMS 4

DESSERTS

GEORGIA PEACH COBBLER 12

sweet Georgia peaches tossed in brown sugar and vanilla, baked in cast iron with biscuit crumble served with Micalizzi's

Vanilla bean ice cream

BEIGNETS 10

a Nola original, light as air and tossed with cinnamon powdered sugar with chocolate sauce

FLOURLESS CHOCOLATE CAKE (GF) 10

vanilla roasted strawberries, whipped cream

or

Turtle style with candied pecans and

bourbon salted caramel sauce

SHERYL'S WEEKLY CREME BRULEE 10

VANILLA ICE CREAM 8

french vanilla ice cream from Micalizzi of Bridgeport

VISIT ONE OF OUR UNIQUE RESTAURANTS
FOLLOW US ON SOCIAL MEDIA FOR EVENTS, SPECIALS AND UPDATES

