

# MUST HAVE ADDITIONS

**SKILLET OF CORNBREAD** freshly baked, whipped honey butter & Steen's cane syrup

CLASSIC MAC & CHEESE a delicious blend of four cheeses baked in a sweet cream custard +15

### STARTERS

SOUTHERN CAESAR SALAD blistered heirloom tomatoes, cornbread croutons & pickled cucumbers BAYOU CHICKEN GUMRO turkey andouille sausage, pulled chicken, peppers, onions, celery, filé, Carolina rice **DEVILED CRAB TOAST** deviled egg spread, lump crab, salmon roe, pickled white radish & micro greens FRIED GREEN TOMATOES & SHRIMP REMOULADE cajun tartar sauce & pickled red cabbage slaw **CREOLE DEVILED EGGS** with capers, pickled red onion & micro greens with spiced shrimp +5

## MAIN COURSES

MANGO GLAZED SALMON charred broccolini, collard pesto rice, mango chutney LOW COUNTRY CATFISH & GULF SHRIMP crisp-fried, sautéed shrimp, brocollini, collard pesto rice & tomato-okra sauce **ROSEMARY TURKEY WINGS** low & slow cooked, garlic green beans, apple cornbread stuffing, rich brown gravy BUTTERMILK FRIED CHICKEN 1/2 chicken, hot-honey drizzle, smoked turkey collards & sweet potato casserole **CREOLE CLASSIC JAMBALAYA** a spicy blend of shrimp, chicken, turkey andouille sausage, vegetables & red rice **VEGAN JAMBALAYA** the vegan version of our famous Jambalaya made with plant-based "sausage" & BBQ jackfruit

## DESSERT

A Selection of Southern Sweets | Sweet Potato Tart | Mango-Passionfruit Cake | Chocolate Mousse Crunch

SIDFS +7 smoked turkey collards | broccolini | collard pesto rice | garlic green beans

# FEATURED COCKTAILS

**BOURBON RENEWAL** Knob Creek Bourbon, Creme de Cassis, fresh lemon, bitters, lemon wedge, over ice **18** MANGO GINGER MARGARITA Hornitas Silver Tequila, Canton Ginger Liqueur, mango puree, shaved dark chocolate 16

[\$45 per person exclusive of tax, gratuity & beverages. A service gratuity of 20% will be added to all checks.]

[Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.]