N’AWLIN BITES

CHICKEN ‘N BISCUITS
Buttermilk Fried, Andouille Sausage Gravy, Buttermilk Biscuits
$10

CRAWFISH & CORN HUSHPUPIES
Low Country Remoulade
$12

PORK WINGS
Spicy Brown Sugar Glaze, Creole Slaw
$12

OYSTER PO’ BOY
Shredded Iceberg Lettuce, Sliced Tomato, Louisana Aoli, Fresh Baguette
$14

CAJUN DEVILED EGGS
Crispy Tasso
$8

SHRIMP AND CORN CHOWDER
Roasted Poblanos
$14

PUB GRUB

FRIED MAC & CHEESE BALLS
Marinara & Parmesan
$8

RHODE ISLAND CALAMARI
Flash Fried, Served with Cherry Peppers & Tomatoes, Marinara
$15

BRUSSEL SPROUTS**
Flash Fried, Truffle Honey, Pepitas, Piave Vecchio
$12

PASTRAMI RUEBEN
Stacked Pastrami, House Kraut, Swiss Cheese
House Made Russian Dressing, Rye Bread
$14

TUNA SASHIMI NACHOS+
Wonton Chips, Sriracha Crema, Pickled Ginger, Sesame Seeds, Mango Salsa, Wasabi Soy
$14

HANGER STEAK FAJITAS+
Ancho-Garlic Beef, Peppers, Onions, Cilantro, Flour Tortillas, with Sour Cream, Salsa, Guacamole
$13

MARKET FISH TACOS
Cabbage, Crema, Salsa Fresca, Queso Fresco
$14

*SUB GRILLED SHRIMP +$5
MOOD FOOD CLASSICS

HOUSE MADE FRIES
$8

BLT CHEESEBURGER-
House Hanger & Sirloin Blend
Choice of American, Cheddar, or Swiss
$14

KOBE SLIDER TRIO-
Bacon & Blue Cheese, Caramelized Onion & Cheddar,
House Made Foie Gras Pate
$14

SHUMAI DIM SUM
House Pork & Shrimp Dumplings,
Soy-Ginger Dipping Sauce
$10

BULGOGI
Korean BBQ Beef
Stir-Fried Vegetables, Noodles
$12

MEXICAN CHOPPED SALAD
Beans, Corn, Avocado, Jack Cheese, Honey-Lime Dressing
$12

STEAMED THAI MUSSELS
Red Curry-Coconut Broth
$14

BROCCOLI RABE
White Beans, Garlic, Cherry Pepper, Roasted Tomatoes,
Olive Oil, Parmigiano
$14
ADD HOUSE MADE DUCK SAUSAGE +$4
ADD ORECCHIETTE +$3

^Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, but may decrease the enjoyment of your meal.

** These items may contain nuts
+ These items may be raw or served partially cooked