

TIDBITES



CURED MEAT & CHEESE BOARD 24

Chefs' Daily Selection of 2 Cured Meats & 3 Artisanal Cheeses, Honey-Truffled Hazelnuts, Drunken Mustard, Castelvetrano Olives, Cornichon Pickles, Quince Paste, Freshly Baked Bread (serves 2)

VIDALIA ONION RINGS 12

Tempura Batter, Tomato-Bacon Jam, Herbs

COUNTRY DEVEILED EGGS* (6 Halves) 13

Smoked Gouda Pimento Cheese, Cornichon Pickles, House-Made Pork Rinds

HOUSE SMOKED PORK BELLY 18

Delta Grind Grits, Tomato Jam, Balsamic Reduction, Herb Oil

FRITO MISTO* 15

Dusted Calamari, Crawfish, Okra, Squash, Pickles, Cajun Remoulade

GARLIC SHRIMP* 16

Garlic-Chili Oil, Garlic Chips, Garlic-Herb Toasted Baguette

SPANISH BRAISED OCTOPUS 17

Purple Potato, Chorizo, Grilled Bread

SEARED SCALLOPS* 17

Green Pea, Mushroom, Palm Hearts, Truffle

SPECIALTIES



PONZU GLAZED GULF FISH 36

Fingerling Potato, King & Shiitake Mushroom, Butternut Puree, Marinated Tomatoes

CITRUS CRUSTED TUNA 38

Toasted Coconut Rice, Mango Butter Sauce

FILET MIGNON 42

Celeriac Puree, Fried Spinach, Roasted Shallot Demi-Glace

LAMB LOLLIPOPS & HONEY ROASTED CARROTS* 40

Spice Rubbed, Feta-Yogurt, Sesame Drizzle

DESSERT

CHOCOLATE POT de CREME* 8

Chocolate Custard, Almond Pavlova, Cold Pressed Cherries, Chocolate Sponge

TROPICAL TORTE * 8

Coconut Cake, Passion Fruit Cream, Grilled Pineapple, Mango Pearls

FRIED BANANA PUDDING * 8

Chocolate Crunch, Spiced Shortbread, Caramel Sauce

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming these items may increase or risk foodborne illnesses.