

SMALL PLATES

SMOKED SALMON DIP 8
WITH FRIED CAPERS, PICKLED
RED ONIONS & GRILLED BREAD

CARNITAS TAMALES 8
CARNITAS PORK SERVED WITH A TAQUERIA-STYLE
CARROT SALAD & CILANTRO CREME FRAICHE

CORN FRITTERS AKA "CORN OYSTERS" 6
SOUTHERN STYLE CORN FRITTERS FRIED CRISPY, THEN
DRIZZLED WITH A SMOKY REMOULADE

MICHELADA MUSSELS 12
STEAMED IN A BEER-TOMATO BROTH, WITH HOUSE MADE
CHORIZO, YUKON GOLD POTATOES & INDEPENDENT BAGUETTE

FRIED BRUSSELS SPROUTS 5
WITH GOAT CHEESE & CHIVE FONDUE

FRIED CALAMARI 12
BEER BATTERED CALAMARI SERVED WITH
FRIED BABY SHRIMP, LEMON & ANCHO AIOLI

BIG PLATES -all entrees served with a field green salad & independent bakery bread

APPLE-CIDER BRAISED PORK 19
SLOW ROASTED PORK SHOULDER SERVED OVER OUR
CREAMY POBLANO GRITS & BRAISED CABBAGE

PAN ROASTED GROUPEL MP
WITH MASHED SWEET POTATOES,
BALSAMIC GRILLED KALE & LEMON BROWN BUTTER

PECAN-DILL SALMON 21
GRILLED, WITH A SPANISH STYLE SALSA VERDE, OVER FINGERLING
PATATAS BRAVAS & CHARRED BRUSSELS SPROUTS

SHIITAKE MUSHROOM PAPPARDELLE 16
LOCAL SHIITAKE MUSHROOMS SAUTEED WITH ASPARAGUS,
PAPPARDELLE PASTA & GOAT CHEESE-CHIVE CREAM,
FINISHED WITH WHITE TRUFFLE OIL

CHICKEN MILANESE 18
CILANTRO-LIME BREADED & FRIED CHICKEN BREAST WITH SPANISH RICE,
CUMIN BLACK BEANS, AJI SAUCE & COTIJA CHEESE

***BARBACOA HANGER 24**
MORITA ADOBO GLAZED HANGER STEAK, WOOD-FIRED
OVER COTIJA CHEESE & SWEET PEPPER TOSSED HANDCUT FRIES
WITH APPLE-CHIPOTLE COLLARD GREENS

***MUSTARD-ROSEMARY LAMB RACK MP**
CHAR-GRILLED NEW ZEALAND LAMB RACK SERVED WITH
BUTTER-WHIPPED PARSNIPS & GRILLED ASPARAGUS,
WITH A RED WINE-BALSAMIC REDUCTION

SALADS & BURGER

CHOPPED GRAZER SALAD 8
FIELD GREENS WITH BLACK BEANS, ROASTED CORN
& TORTILLA STRIPS, WITH JALAPENO HONEY MUSTARD DRESSING

COTIJA CAESAR 9
WITH CHOPPED ROMAINE & COTIJA CHEESE,
FINISHED WITH PASILLA CHILE CROUTONS & FRIED CAPERS

***LRG BURGER 13**
CHARGILLED TO TEMPERATURE, WITH SHARP CHEDDAR,
DILL PICKLES & ROSEMARY AIOLI, WITH
HOUSE CUT FRIES & A ROASTED TOMATO KETCHUP