

### For the Table

Hummus plate with raw & roasted veggies and pita	\$11
Fried brussel sprouts with fish sauce house glaze	\$12
St. James cheese plate with seasonal accouterments	\$16
Charcuterie board with andouille, seared mortadella, cracklin' & accouterments	\$18
White anchovy on Bellegarde country batard with green olive Muffaletta cream cheese	\$12
House cut fries with aioli	\$8
<i>Gumbo Smothered +\$4 Kimchi Style with Kewpie Mayo, Mustard, &amp; Sesame +\$4</i>	
Corn dog bites with house smoked jalapeno-cheddar sausage & dijonaise	\$12
Wings with house made ranch & pickled celery	\$14
<i>Choice of Buffalo Hot, Garlic Honey, Tangy BBQ or SPICY Chocolate Smoked Habanero</i>	

### Tacos

Tamal vegetariano grande con frijoles rojo, hongos, chiles y salsa verde	\$12
Honduran style chicken tacos with zesty red sauce, slaw & pickled vegetables	\$12
Mexican style steak tacos with salsa verde, cotija, onion & cilantro	\$13
Birria beef tacos with dipping sauce, onion & cilantro	\$13

### Big Plates

<i>Add bacon to anything +\$4</i>	
Summer fennel salad with mixed greens, cherry tomatoes, parmesan & crispy onions in an Herbsaint vinaigrette	\$12
Falafel burger with seared chihuahua cheese, tzatziki, greens & tomato	\$13
House made pasta in a wine cream sauce with seasonal selection of Crescent City Farmers' Market vegetables	\$18
Mussels in a white wine broth with caramelized fennel & grilled Bellegarde country batard	\$18
Smoked Chicken on bun with chimichurri aioli, crispy onions & provolone	\$12
Big Mike burger with butter pickles, onion, 1000 island, American cheese & lettuce	\$14