

For the Table

Hummus plate with raw & roasted veggies and pita **V & GFO** \$11

Fried brussel sprouts with house ginger glaze **GFO** \$12

House cut fries with aioli **V & GF** \$8

Gumbo Smothered fries +\$4

St. James cheese plate with seasonal accouterment **V** \$16

White Anchovy toast on Bellegarde country batard with green olive Muffaletta cream cheese \$12

Charcuterie board with house sausage, seared mortadella, cracklin' & accouterments \$18

Corn dog bites with house smoked jalapeno-cheddar sausage & dijonaise \$12

Wings with house made ranch & pickled celery **GF** \$14

Choice of Buffalo Hot, Garlic Honey, Tangy BBQ or SPICY house Habanero sauce

Tacos

Tamal vegetariano grande con frijoles rojo, hongos, chiles y salsa verde **V & GF** \$12

Honduran style chicken tacos with zesty red sauce, slaw & pickled vegetables **GF** \$12

Mexican style steak tacos with salsa verde, cotija, onion & cilantro **GF** \$13

Birria beef tacos with dipping sauce, onion & cilantro **GF** \$13

Big Plates

Add bacon +\$4 *Add sausage* +\$6 *Add chicken* +\$7

Kale caesar salad with anchovy dressing, parmesan

and grilled garlic Bellegarde sourdough \$12

Falafel burger with seared chihuahua cheese, tzatziki, greens & tomato **V** \$13

House-made pasta in a wine sauce with seasonal Crescent City Farmers' Market vegetables **V** \$18

Mussels in a Herbsaint white wine broth with caramelized fennel

& grilled Bellegarde country bread \$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