

For the Table

Hummus Plate \$11

with raw & roasted veggies and pita **V & GFO**

Fried Brussel Sprouts \$12

with house ginger glaze **GFO**

House-cut Fries \$8

with aioli **V & GF** (*Gumbo Smothered fries* +\$4)

St. James Cheese Plate \$16

with seasonal accouterment **V**

Mushroom Toast \$12

on Bellegarde country batard with whipped goat cheese,
red pepper pesto & shaved fennel **V**

Charcuterie Board \$18

with house sausage, seared mortadella, cracklin' & accouterments

Corn Dog Bites \$13

with house smoked jalapeno-cheddar sausage & dijonaise

Wings \$14

with house made ranch & pickled celery **GF**

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

Tacos

Tamal Vegetariano Grande \$12

con frijoles rojo, hongos, chiles y salsa verde **V & GF**

Honduran Style Chicken Tacos \$12

with zesty red sauce, slaw & pickled vegetables **GF**

Mexican Style Steak Tacos \$13

with salsa verde, cotija, onion & cilantro **GF**

Birria Beef Tacos \$13

with dipping sauce, onion & cilantro **GF**

Big Plates

Add bacon +\$4

Add sausage +\$6

Add chicken +\$7

Louisiana Blueberry Salad \$12

over arugula with sherry vinaigrette, burrata, pickled radish & balsamic drizzle **V**

Falafel Burger \$13

with seared chihuahua cheese, tzatziki, greens & tomato **V**

House-made Pasta \$13

with seasonal Crescent City Farmers' Market vegetables **V**

Smoked Chicken on Bun \$12

with chimichurri aioli, crispy onions & provolone

Big Mike Burger \$14

with butter pickles, onion, 1000 island, American cheese & lettuce