

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)

Mushroom Toast \$14

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

St. James Cheese Plate \$18

with seasonal accouterment **V**

Charcuterie Board \$18

with house sausage, seared mortadella, cracklin' & accouterments

Chicken Wings \$15

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

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

Corn Dog Bites \$14

with house smoked sausage & dijonaise

Tacos

Tamal Vegetariano Grande \$14

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

Honduran Style Chicken Tacos \$15

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

Mexican Style Steak Tacos \$15

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

Birria Beef Tacos \$17

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

Big Plates

add portabella +\$4 add smoked chicken +\$7 add bacon +\$4 add housemade sausage +\$6

Pear & Blue Cheese Salad \$12

over mixed greens with lemon vinaigrette and crunchy chickpeas **V**

Falafel Burger \$14

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

Steamed Mussels \$18

in Herbsaint-Dijon broth with fennel & Bellegarde country loaf bread

Smoked Chicken on Bun \$14

with chimichurri aioli, crispy onions & provolone

Big Mike Burger \$15

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