

Simple Salad GF V	8
<i>Mesclun greens in a white wine vinaigrette</i>	
Caesar Salad V	11
<i>Crisp romaine lettuce, spicy cornbread croutons, home made caesar dressing</i>	
Warm Winter Salad GF V	12
<i>Delicata squash, ricotta, baby kale, agradolce</i>	
Beet Blue Salad GF V	10
<i>Beets, Bartlett pears, Point Reyes blue cheese, roasted pecans.</i>	
Gnocchi	10
<i>Spicy sage brown butter, crispy pork cracklins.</i>	
Brussel Sprouts and Smoked Apples V GF	7
<i>with cider mustard compound butter</i>	
Cheddar Jalapeño Hushpuppies	7
<i>Served with Alabama white BBQ sauce</i>	
Burrata Toast V	9
<i>Burrata cheese, roasted garlic, crudités, citrus on grilled sour dough</i>	
Smoked Pork Belly	12
<i>Slow smoked pork belly, grilled radicchio, cane syrup smoked habanero mustard sauce</i>	
Loaded Baked Potato GF	15
<i>Pulled pork, roasted poblano peppers, cheddar, cotija cheese sauce</i>	
Oxtail Toast	15
<i>Braised oxtail, horseradish crema, garlic chips on grilled sourdough</i>	
House Burger	14
<i>Fresh ground local beef, lettuce, tomato, onion lemon aioli on a BMB brioche bun</i>	
Pimento Burger 🔥	16
<i>Fried green tomato, bacon, pimento cheese</i>	
Fried Chicken Sandwich	15
<i>Buttermilk brined chicken, house made chow chow, lemon aioli on a BMB brioche bun</i>	
Aubergine sandwich V	12
<i>Eggplant, roasted red peppers, chèvre, Za'atar, mint</i>	
Grilled Flank Sandwich	15
<i>Marinated flank steak, olive tapenade and manchego.</i>	
Smoked Pork Belly Sandwich	15
<i>Smoked pork belly, black garlic BBQ sauce, green onions, lemon aioli</i>	

In our effort to create a better workspace for our team members, we add 2.5% to every check to help pay for their benefits

Entrees

Chicken and Dumplings	22
<i>Drop dumplings, pulled chicken and root vegetables.</i>	
Terrebonne Parish Gumbo 🔥	28
<i>Chicken, shrimp, andouille sausage, dirty rice, okra</i>	
Shrimp and Grits GF	26
<i>Wild caught shrimp, creole brown butter, blue crab grits.</i>	
Roasted Half Chicken GF	25
<i>Mill River Farm chicken, collard greens, dirty rice.</i>	
Country Fried Pork	26
<i>Herb crusted pork loin, warm potato salad, south county gravy</i>	
Sweet Potato Chestnut Risotto GF V	22
<i>Roasted sweet potato, smoked goat cheese, hint of molasses, thyme pistachio brown butter</i>	
Short Rib Bucatini	24
<i>House made bucatini, brisket, San Marzano pimento sauce, local mushrooms.</i>	
Petite Filet GF	30
<i>Organic teres major, collard green chimichurri, confit fingerling potatoes, spicy onion marmalade.</i>	
Low Country Boil GF 🔥	28
<i>Classic low country boil slow simmered with shrimp, hake, crawfish, andouille sausage, new potatoes, corn on the cob.</i>	
Crawfish Mac & Cheese	20
<i>Smokey, spicy cheddar and gouda mac & cheese with poached crawfish.</i>	
Side Piece	18
<i>Choose any 4 sides for the table</i>	
Warm Potato Salad	5
Cider Braised Collard Greens	5
Grits	5
Pulled Pork	6
French Fries	6
Dirty Rice and Gravy	6
Crawfish Mac & Cheese side	6

Please ask your server for our vegan options

FOOD ADVISORY - CONSUMING RAW AND UNDER COOKED MEATS, POULTRY, SHELLFISH, EGGS, OR MILK MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.