

family style dinner menu #2

\$34 per person

## STARTERS TO SHARE

### THE DEVIL'S EGGS

free range yard eggs, chipotle pickled onion filling, louisiana remoulade

### AVOCADO TOAST

hand-smashed guacamole, tomato - cucumber salsa, on rustic wheat toast

### BBQ SHRIMP & GRITS

gulf shrimp smothered with tomato worcestershire 'BBQ' sauce over Anson Mills grits, garlic bread mop

## GO GREEN

### SPRING KALE & QUINOA SALAD

kale, raddichio, rainbow quinoa, roasted red peppers, grilled asparagus, parmesan reggiano, citrus - honey vinaigrette

## CAJUN CON-FUSION

### FIRECRACKER CAJUN PASTA

fusilli pasta, roma tomatoes, mushrooms, english peas, asparagus, and red onion, cajun butter sauce, parmesan cheese

### SPICY JAMBALAYA

andouille sausage, tasso ham, chicken, shrimp, scallion rice, roasted tomatoes, crushed garlic, holy trinity, spicy sauce piquant  
*- vegan option available*

### BIG EASY FRIED CHICKEN

mary's buttermilk dipped, cornflake crusted, free-range boneless chicken, chicken-thyme gravy

### MR. T'S FAMOUS SKIRT STEAK

teriyaki marinated skirt steak, crispy cornmeal onion strings

## SIDE BITES

traditional cornbread with honey  
scallion smashed potatoes  
mardi gras slaw

## SAUCY'S SWEETS BEIGNETS DU NOLA

rustic doughnuts blasted with a n'awlins powdered sugar snowstorm, drizzled with warm chocolate-caramel fudge