

BACK TABLE

KITCHEN & BAR

NEW YEAR'S MENU

BREAD AND BUTTER
House Baked Cornbread with Cane Syrup Butter Fresh Baked Buttermilk Biscuits Brown Butter Sweet Potato Parker Rolls
SOUTHERN CHEESE AND CHARCUTERIE
Country Ham Pork Rilette House Pickles Blood & Honey Beer Mustard Pimento Cheese Chef's Selection of Southern Cheeses Seasonal Fruit and Jam Fried Saltines
CHAR-GRILLED OYSTER
Herb Saint Butter and Pickled Shallots Pecorino Romano Cheese
RAW BAR
Oysters on the Half Shell Charred Scallion Mignonette Cocktail Sauce Louisiana Boiled Shrimp Spicy Remoulade Fresh Horseradish
SALAD GREENS AND CHILLED
Back Table Kale Salad Citrus Vinaigrette Cajun Spice Kale Chips Pickled Fennel Classic Caesar White Anchovy Dressing Texas Toast Crouton Parmigiano Reggiano Tequila Compressed Watermelon Candied Lime Zest Fresh Mint
THE HOT TABLE
Cast Iron Sweet Potato with Brown Butter "Snow" Collard Greens Black Eyed Peas Homestead Gristmill Stone Ground Grits Spaghetti Squash with Creole Cream Cheese Beer Can Chicken Gulf Shrimp and Tasso Cornmeal Fried Catfish GF
THE CARVERY
Smoked Ribeye Whiskey Cherry Bordelaise
SWEETS TO SEND OFF 2022
Pistachio Almond Panna Cotta DF, GF White Chocolate Oat Cookies Coconut Walnuts Homemade Apple Pie Bourbon Caramel Peppermint White Chocolate Ice Cream Made in Front of You!