

STARTERS

FRIED GREEN TOMATOES	16
BOILED GULF SHRIMP, EGG, CELERY, ONION, LEMON HERB CRÈME FRAICHE	
BANANAS FOSTER CRISPY PORK BELLY	16
CRISPY PORK BELLY, FRIED PLANTAINS, BANANAS FOSTER GLAZE, FRESNO CHILI PEPPERS, PICKLED VEGETABLE SLAW	
JAMBALAYA DUMPLINGS	14
ALLIGATOR SAUSAGE JAMBALAYA, PEPPER JELLY	
CHICKEN POUTINE	16
BRAISED CHICKEN DEBRIS, WHITE CHEDDAR CHEESE CURDS, HOUSE-CUT FRIES	
APOLLINE CHEESE BOARD	16
A WEEKLY SELECTION OF 3 ARTISANAL CHEESES, PAIRED ACCOUTREMENTS, CROSTINI	
SMOKED CRAB GNOCCHI	20
SMOKED JUMBO LUMP CRABMEAT, CRAB STOCK, TARRAGON, CRAB MISO BUTTER	

SOUPS & SALADS

SOUP DU JOUR	15
CHEF'S DAILY PREPARATION	
BRUSSELS SPROUT SALAD	14
SHAVED BRUSSELS SPROUT, RED ONION, TOASTED ALMONDS, SATSUMA VINAIGRETTE	
ROASTED BUTTERNUT SQUASH SALAD	14
SPINACH, ROASTED BUTTERNUT SQUASH, SPICED PECANS, BROWN BUTTER VINAIGRETTE	

ENTREES

SIDES

HOUSE-CUT FRIES	6
CORN MAQUE CHOUX	9
SAUTEED VEGETABLE MEDLEY	8
SPECKLED STONE GROUND GRITS	7
ROASTED SWEET POTATOES	8

COLD-SMOKED GRILLED PORK CHOP	37
TOPPED WITH MARCHAND DE VIN AND CRISPY ONION STRINGS, ROASTED SWEET POTATOES WITH ONIONS AND JALAPEÑO	
SEARED DIVER SCALLOPS	39
SEARED SCALLOPS AND TAIL-ON GULF SHRIMP, SERVED OVER CORN MAQUE CHOUX, WITH SAN MARZANO TOMATO SAUCE	
PAN-SEARED SNAPPER	38
PAN-SEARED GULF SNAPPER, SERVED OVER CHANTERELLE MUSHROOM RISOTTO WITH CARAMELIZED ENDIVES	
PAN-SEARED VERLASSO SALMON	36
PAN-SEARED SALMON FILLET WITH SKIN ON, ROASTED ASPARAGUS, PURPLE FINGERLING POTATOES, DIJON-DILL VINAIGRETTE, MICROGREENS	
GULF SHRIMP & GRITS	32
TAIL-ON SHRIMP, HOUSE-MADE URBAN SOUTH BREWERY PARADISE PARK BBQ SAUCE, CRIMINI MUSHROOMS & ANDOUILLE SAUSAGE OVER STONE-GROUND GRITS	
LAMB AND LENTILS	38
SOUS VIDE LAMB TENDERLOIN, SERVED OVER STEWED LENTILS AND BRAISED NAPA CABBAGE, WITH SPICED YOGURT SAUCE	
ROHAN DUCK BREAST	39
PAN-ROASTED ROHAN DUCK BREAST, ACORN SQUASH VELOUTÉ, GRILLED BOK CHOY	