

| beef |

CABERNET BRAISED BEEF SHORT RIBS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace

MEXICAN BRAISED SHORT RIBS | slow braised with chile, coffee and black lager, boneless, finished with espresso mole negro sauce

CHIANTI BRAISED BRISKET | slow cooked in Italian seasonings and Chianti wine with root vegetables, sliced

GRILLED CHURRASCO STEAK | marinated and seasoned simply with sea salt and fresh ground black pepper, sliced and served with cilantro chimichurri

ESPRESSO RUBBED ROASTED BEEF TENDERLOIN | sliced with brandy peppercorn cream sauce

| pork |

HICKORY SMOKED PORK SHOULDER | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

CARNITAS | Mexican style braised pork shoulder, with pineapple braising reduction

JERK PORK SHOULDER | lightly smoked, house made jerk marinade, hand pulled

MOJO MARINATED PORK SHOULDER | slow cooked Cuban style pulled pork, with mojo-sour orange reduction, grilled spanish onions

CAJUN PORK ROAST (COCHON DE LAIT) | slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings

SOUS VIDE PORK LOIN | sliced with agrodulce

SMOKED PORK BELLY | 24-hour sous vide pork belly, fork tender, with blackberry-bourbon glaze

| seafood |

local + fresh caught fish

We use only the freshest seafood, locally sourced and we would be happy to suggest the best option for your event based on the season and availability

SAUTÉED GULF COAST GROUPE | fresh locally caught Gulf grouper

MAHI MAHI A LA PLANCHA | fresh caught local Gulf mahi

PAN SEARED SALMON | fresh caught Atlantic salmon

PREPARATIONS | artichoke, lemon, and leek cream
creole remoulade crusted
grilled fennel & lemon salad
smoked eggplant caponata
citrus salsa verde
pistachio pesto
miso glazed

SAUTEED SHRIMP + BAY SCALLOPS | shrimp + bay scallops in a lemon butter sauce, crispy pancetta, served over **LEMON BASIL PEARL BARLEY RISOTTO**

“CHARLESTON STYLE” SHRIMP | with andouille sausage, onions and peppers in a white-wine cream sauce and sliced scallions, served over **WHITE CHEDDAR GRITS**

SHRIMP ROBAN | jumbo shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion



| chicken |

CITRUS HERB GRILLED CHICKEN | chicken breast finished with citrus salsa verde

PAN-ROASTED CHICKEN | chicken breast; topped with an artichoke, lemon, and leek cream

FRENCH ONION ROASTED CHICKEN | pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

CHICKEN RUSTICA | pan-seared chicken breast; topped with wild mushroom and caramelized onion ragout, fontina cheese

PISTACHIO PESTO CHICKEN | roasted chicken breast with fresh pistachio pesto

CHICKEN DIJON | chicken breast pan-seared with Dijon shallot mushroom cream

PESTO BLACKENED CHICKEN | blackened chicken breast; roasted pepper pesto cream, fresh basil

JERK CHICKEN THIGHS | boneless chicken thigh, house made jerk marinade

HERB CRUSTED ROAST CHICKEN | boneless chicken thigh roasted simply with Italian herbs, garlic and pan jus

CHICKEN CREOLE | diced chicken thighs simmered in a Creole (New Orleans style) tomato-based sauce, best served with **WHITE RICE**

SMOKED CHICKEN + CAVATAPPI | hand pulled hickory smoked chicken, roasted broccolini, blistered grape tomatoes, parmesan cream sauce

CHICKEN ROBAN | sliced blackened chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

| vegetarian |

ITALIAN ROASTED BUTTERNUT SQUASH | sliced and topped with wild mushroom and caramelized onion ragout (vg)

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions, best served with **WHITE RICE** (vg)

SMOKED MUSHROOM + CAVATAPPI | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce (v)

PAN FRIED GNOCCHI | with roasted cauliflower, parmesan cream and crispy sage (v)

TRI-COLOR CHEESE TORTELLINI | tossed in a spicy arrabiata sauce (v)

CHICKPEA TAGINE | north African stew of chickpeas, tomatoes, apricots, olives and preserved lemon, best served with **ISRAELI COUSCOUS** (vg)

THAI GREEN CURRY | zucchini, eggplant, red pepper, onion, Thai chili, garlic, ginger, and coconut in a sweet and spicy green curry sauce, best served with **BASMATI RICE** (vg)

| for the kids |

CLASSIC GRILLED CHEESE | american + cheddar cheeses, steamed broccoli (v)

CITRUS HERB GRILLED CHICKEN | with herb roasted potato wedges, green beans

BUTTERMILK FRIED CHICKEN NUGGETS | served with ketchup, kraft mac-n-cheese, steamed broccoli

| side dishes |

creamy + decadent

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

WHITE CHEDDAR GRITS | creamy southern style

CREAMY PARMESAN POLENTA

MUSHROOM PEARL BARLEY RISOTTO

LEMON BASIL PEARL BARLEY RISOTTO

CAULIFLOWER MASH | seasoned simply with salt, cream and butter (v)

rice + grains

SAFFRON BASMATI RICE | with almonds, peas, and crispy garlic (vg)

TRADITIONAL JASMINE RICE | seasoned perfectly with salt (vg)

WILD + BROWN RICE BLEND | steamed with aromatics (vg)

WHITE RICE | long grain rice with salt (vg)

FORBIDDEN BLACK RICE (vg)

ARROZ CONGRÍ | cuban style rice cooked with black beans and house-made sofrito oil

CARROT GINGER QUINOA | with lentils + toasted sesame seeds (vg)

FARRO TABBOULEH | lemon, olive oil, cucumber, tomato, onion, basil, parsley (vg)

potatoes

YUKON GOLD MASHED POTATOES | seasoned simply with salt, cream and butter (v) (or choose a flavor)

CARAMELIZED ONION MASHED POTATOES (v)

HORSERADISH MASHED POTATOES (v)

SOUR CREAM AND CHIVE MASHED POTATOES (v)

GERMAN FINGERLING POTATOES | caramelized onions, bacon, caraway seed, cider-grain mustard dressing

ROASTED FINGERLINGS WITH FENNEL AND MUSHROOMS (vg)

HERB ROASTED POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (vg)

SWEET POTATO AND BUTTERNUT SQUASH MASH | savory rustic style (v)

vegetables

SAUTÉED GREEN BEANS | seasoned simply with Kosher salt and fresh ground black pepper (vg)

SOUTHERN STYLE GREEN BEANS | sautéed in butter with bacon

HARISSA ROASTED TRI COLOR CARROTS (vg)

ROASTED HEIRLOOM CARROTS (vg)

COCONUT BRAISED BABY BOK CHOY (vg)

GARLICKY BROCCOLINI | tossed in melted butter with fresh garlic and herbs (v)

ROASTED ASPARAGUS | seasoned simply with Kosher salt and fresh ground black pepper (vg)

ROASTED BROCCOLINI | seasoned simply with Kosher salt and fresh ground black pepper (vg)

CARAMELIZED BRUSSELS SPROUTS | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

SOUTHERN BRAISED COLLARD GREENS | ham hocks, cider vinegar

GRILLED SEASONAL VEGETABLES | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

SLOW ROASTED ROOT VEGETABLES | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper (vg)

| salads |

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

STEAKHOUSE SALAD | romaine, tomatoes, red onion, gorgonzola crumbles, crispy bacon, red wine vinaigrette

YBOR SALAD | iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette

SOUTHERN MARKET SALAD | romaine lettuce, grape tomatoes, cucumber, matchstick carrots, croutons, Vidalia onion vinaigrette (vg)

THE ORLEANS SALAD | iceberg and artisan greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (vg)

KALE CAESAR SALAD | romaine, kale and artisan greens, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

KEY LIME CAESAR SALAD | romaine, homemade croutons, grated parmesan cheese, house made key lime Caesar dressing (v)

BAJA CITRUS SALAD | chopped artisan greens, romaine, fire charred corn and grape tomatoes, cotija cheese, crispy corn tortilla strips, fresh garlic lime vinaigrette (v)

GREEK SALAD | romaine, tomatoes, pepperoncini, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v)

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

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