# family style dinner menu #1 \$28 per person

## STARTERS TO SHARE

## THE DEVIL'S EGGS

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

## **BLACK-EYED PEA HUMMUS**

with tomato-cucumber slasa nd warm pita bread

## **BBQ PULLED PORK TACOS**

house roasted carnitas, pineapple-habanero salsa, mardi gras slaw, chipotle bbq sauce

#### **GO GREEN**

#### **ORGANIC GREENS**

organic mixed greens, red onion, cherry tomato, citrus-honey vinaigrette, sourdough croutons 6

## CAJUN CON-FUSION FIRECRACKER CAJUN PASTA

fusilli pasta, roma tomatoes, grilled asparagus, mushrooms, and english peas in a cajun butter sauce with cotija and parmesan cheese, grilled ciabatta

### 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

#### **SIDE BITES**

traditional cornbread with honey

garlic 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