

family style dinner menu #3
\$38 per person

STARTERS TO SHARE

CHURRASCO STEAK TACOS

asada-marinated steak, smashed avocado, pickled red onion, chimichurri

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 & honey / mama's mac & cheese
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