

LUNCH

\$40 PER PERSON

Available Monday-Friday

FIRST COURSE *choice of*

Down South Duo

Yardbird Classic Deviled Egg
& Fried Green Tomato BLT
- available vegetarian upon request -

Iceberg Wedge

House-Smoked Bacon, Charred Corn, Tomato, Avocado
*Select: Housemade Buttermilk Ranch
or Pickled Lemon Vinaigrette
- available gluten-friendly upon request -*

SECOND COURSE *choice of*

Shrimp Po Boy

Cajun Shrimp, Jalapeño Remoulade

Chicken & Waffles

Chilled Spiced Watermelon,
Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup
- available gluten-friendly -

Grilled Jumbo Wings

Barrel-Aged Hot Sauce, Cider Mop,
Housemade Buttermilk Ranch

House Chopped Rotisserie

Pickled Onion, Goat Cheese, Green Beans,
Radish, Chickpea, Tomato, Cucumber,
Lemon Vinaigrette

THIRD COURSE *choice of*

Seasonal Sorbet GF

Chef's Selection

Key Lime Pie GF

Raspberry Sauce, Seasonal Fruit

SIDES

Mac & Cheese V 15

Five Artisanal Cheese, Crispy Herb Crust

Blackened Green Beans GF/V 15

Piquillo Pepper Sauce,
Cajun Spice, Lime, Cilantro

FEATURED COCKTAILS

Blackberry Bourbon Lemonade

Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters 16

Watermelon Mojito

Bacardi Silver Rum, Fresh Watermelon Juice, Mint, Fever Tree Club Soda 18

Southern Sweet Tea

Choice of flavors: Orange, Cranberry, Blackberry, Strawberry, Watermelon 7

GF - GLUTEN-FRIENDLY



Miami Spice

DINNER

\$65 PER PERSON

Available Sunday-Thursday

FIRST COURSE *choice of*

Deviled Eggs GF

Jalapeño & Bacon Jam
- two served -

Little Gem Caesar Salad

Tomato Confit, Pickled Grapes, Everything Crumble,
Preserved Lemon, Creamy Parmesan Dressing

SECOND COURSE *choice of*

Lewellyn's Fine Fried Chicken

½ of our Famous Bird, Served with Honey Hot Sauce
- available gluten-friendly -

Jambalaya Pasta

Cajun Cream Sauce,
Andouille Sausage, Grilled Chicken,
Shrimp, Roasted Peppers

Grilled Blackened Salmon Filet* GF

Black-Eyed Peas & Rice, Watercress,
Pickled Lemon Vinaigrette, Pesto, Piquillo Sauce

Short Rib GF +20

Mama's Mash, Mushroom, Thyme

THIRD COURSE *choice of*

Seasonal Sorbet GF

Chef's Selection

Key Lime Pie GF

Raspberry Sauce, Seasonal Fruit

SIDES

Mac & Cheese V 15

Five Artisanal Cheese, Crispy Herb Crust

Blackened Green Beans GF/V 15

Piquillo Pepper Sauce,
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WINE BY THE BOTTLE

Mumm Brut

Napa Valley, California BTG 16 | BTB 65

Chloe Valadige D.O.C.

Pinot Grigio

Italy BTG 14 | BTB 57

SALDO by The Prisoner Wine Company

Zinfandel

North Coast, California BTG 17 | BTB 68

GF - GLUTEN-FRIENDLY