

<b>salmon chips</b> short smoked salmon, chipotle cream cheese, capers, red onions	9
<b>baby back ribs</b> dry rubbed, Texas bbq sauce, grapefruit slaw	10
<b>flash fried oysters</b> creole tartar sauce, balsamic reduction	9
<b>tacos</b> short rib, pico de gallo	8
<b>lamb lollipops</b> grape chile jam, goat cheese	9
<b>flat bread</b> serrano ham, melted onions, triple cream cheese	10
<b>tuna tartare</b> spicy peanuts, chile sesame dressing, mango, avocado, spicy chips	10
<b>shaved calamari</b> sweet & spicy, basil, cilantro	10
<b>crab fritters</b> cream cheese, sambal syrup	10
<b>mussels</b> PBR, garlic, fresh herbs, toasty french bread	10

<b>bronzed scallops</b> gouda grits, smoked tomato broth	19
<b>duck</b> goat cheese basil cous cous, smoked garlic jus	18
<b>chicken</b> honey seed roasted, sweet potato fries	17
<b>plump shrimp</b> sweet potato puree, swiss chard, honey mustard brown butter	19
<b>tuna</b> seared, giant white beans, arugula, jalapeno oil	20
<b>beef brisket</b> smoked, brown sugar, pear-walnut salad	19
<b>pork shoulder</b> NY baked cheddar macaroni, pork jus	18
<b>skirt steak</b> cream cheese herb potatoes, asparagus, mushrooms, chimichurri	20
<b>stripe bass</b> crawfish ragout, roma tomatoes, corn, okra, mushrooms	24
<b>monkfish</b> whipped potatoes, rock shrimp, tiny beans, chile tomatillo broth	24



**two**  
URBAN LICKS

Tuesday  
March 27th  
Scott Serpas  
Executive Chef & Partner

<b>seafood gumbo</b> big easy style	sm	6	lg	10
<b>rocket salad</b> candied pecans, feta, cranberry serrano vinaigrette				7
<b>spears of romaine</b> our spicy caesar, chili croutons, grana padano flakes				6
<b>spring salad</b> local greens, plantain chips, chili vinaigrette				8
<b>cheese plate</b> roaring 40's blue (cow), sweet grass Georgia gouda (cow), crottin (goat), fol epi (cow) , red wine syrup, housemade lavash, citrus date walnut cake				11
<b>stack</b> fried green tomato, crab, avocado				12
<b>big ass burger</b> cheddar, applewood smoked bacon, onion rings				12
<b>executive sous chef – Cameron Thompson</b>				
<b>sous chef – Wilson Tam</b>				
<b>sous chef– Manuel Lara</b>				

<b>banana coconut cream pie</b> milk chocolate ice cream	7
<b>white chocolate cheesecake</b> blackberries, passion fruit sorbet	7
<b>lemon meringue cake</b> blueberry ice cream	6
<b>cupcakes &amp; ice cream</b> peanut butter cupcake with chocolate fudge icing, butter cupcake with chocolate glaze, spiced carrot, vanilla ice cream	7
<b>double chocolate bread pudding</b> jack daniels ice cream, white chocolate mousse	7
<b>assortment of ice creams &amp; sorbets</b> oatmeal cookie, fruit compote	6
<b>executive pastry chef – Jonathan St. Hilaire</b>	
<b>painting by Todd Murphy</b>	