

THE GENERAL PUBLIC

lunch * barroom * supper

CULINARIA DINNER MENU \$35.00

1ST COURSE

CRAB HUSHPUPIES lump crab, cornbread, jalapeno & maple butter

BURRATA & PISTACHIO TOAST fresh cheese, & pistachio crusted baguette

OVEN ROASTED CAULIFLOWER fresh thyme, butter & parmesan cheese

2ND COURSE

FISH & CHIPS bicky sauce & malt vinegar

PORK & GREENS braised kale with bacon aioli & crumbled cornbread

GULF SHRIMP & "GRITS" grilled rosemary shrimp, cauliflower "grits" & green chile cream

CRISPY QUAIL & CAKES chickpea crusted quail, scallion pancakes & chipotle syrup

3rd Course

BIRTHDAY CAKE house made vanilla butter cake & buttercream icing

CHEESE PLATE danish blue and st. andre triple cream, candied pistachios

BOURBON MELT brandy & basil hayden's bourbon frozen nog



*Restaurant will donate \$2 to Culinaria from each \$35 SARW dinner sold.
Thank you for dining with us! Tax & gratuity are not included.*