

**TWISTED
CUISINE**

**LIFTED
SPIRITS**

Winter MENU

APPETIZERS

CRISPY BRUSSELS SPROUTS 14
sweet Thai Chili + ginger-herb basmati

WHIPPED FETA DIP 18
spicy honey, pistachio Za'atar, flatbreads

DUCKY DUMPLINGS 22
steamed dumplings, tomatoes, cucumbers,
black vinegar, chili crisp, sesame, scallions
+ rice and a farm egg for a whole vibe \$6

GRILLED OYSTERS MKT
lemon/garlic/herb butter, parmesan,
grilled bread

WASABI TATER TOTS 12
yuzu pepper aioli, ginger ketchup

JAMBALAYA MEATBALLS 21
alligator and heritage pork meatballs,
sauce piquant, habañada cheese grits

THE WEDGE 16
iceberg, bacon-onion crumble, blue
cheese, balsamic, tomatoes, fresh dill
+ shrimp, or ribeye

MAINS

MAYPOP SNAPPER 46
crab fat cornbread panzanella,
passionflower leaf buttermilk dressing,
kudzu crab ravigote, sweet potato hot
sauce, herbs

ROYAL RED RAVIOLI 42
squid ink striped pasta, lobster ricotta
ravioli, royal red shrimp, roasted corn,
poblano saffron cream, fried leeks

CATFISH CURRY 36
cornmeal fried Tunica county catfish,
grilled gulf shrimp, farmers market veg,
ginger basmati rice, yellow coconut curry

20 OZ. PRIME RIBEYE 59
black garlic dry rub, Lemon pepper
broccoli, ginger basmati rice & gravy

CHICKEN PICCATA 34
chicken schnitzel, spinach and grilled
artichoke, angel hair bordelaise, lemon
caper butter sauce, marinated tomatoes

LUCKY SHORT RIB 38
prime boneless short rib, Guinness brown
gravy, Irish cheddar and caramelized onion
smashed potatoes, honey-dijon brussels
sprouts

DESSERT

MISO CARAMEL PECAN PIE 14

**DOUBLE DUTCH CHOCOLATE
CREME BRULEE** 13

TOFFEE CHESS PIE 15

Thank you for supporting a family-owned and operated small business
Please let us know of any allergies before ordering as all allergens are not specified in descriptions
Split plate fees may apply