

SOLA

Summer Menu

SHARE

Crispy Brussels Sprouts 16

sweet thai chili, buttered basmati, mint, lime

Ducky Dumplings 22

black soy vinaigrette, chili crisp, cucumbers, tomatoes
+ add buttered basmati and a fried egg (oh, yesss) +5

Whipped Feta 21

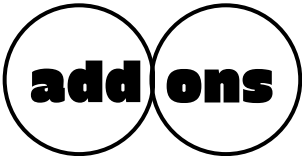
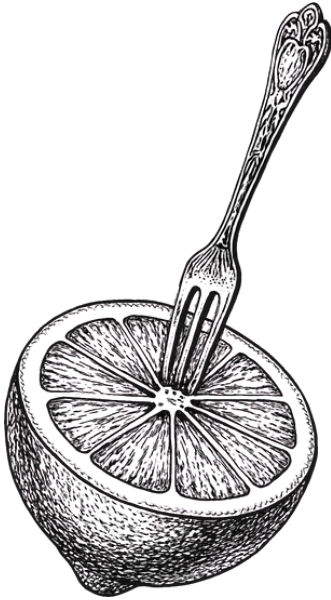
Pontotoc peaches, creamy feta, pistachios, Thai basil,
hot honey, Grapevine Bread Co. sourdough crostini

Crab Rangoon Taquitos 18

green onion & Mexican chili crisp spiked cream
cheese filling, wonton, honey sriracha sauce

Grilled Oysters Mkt.

smoky parmesan and lemon-garlic butter, flame grilled
rosemary ciabatta bread
+ add garlicky buttered crab +12



Blackened Ribeye	16
Jumbo Cajun Shrimp	13
Buttery Sautéed Crab	14
Fried Chicken	12

SALAD

Chili Crisp Wedge 10

baby romaine, anchovy ranch, chili crisp,
cucumbers, crunchy ramen chow mein

Chopped BLT 16

tomato, avocado, guanciale, egg, kalamata olive, blue
cheese crumbles, sunflower seeds, crispy onions,
shredded lettuce, worcestershire vinaigrette

ENTREES

Indochinese Fried Chicken 36

Crispy chicken tenders, soba noodle salad, mango, peanuts, sweet peppers, cucumber, red
onion, mint, nuoc cham vinaigrette, kimchi ketchup

Truffle Soy Seared Yellowfin Tuna* 42

garlic buttered basmati rice, tomato, avocado, toasted seeds, heady herbs, Thai lime aioli,
roasted red pepper romesco

Rendang Short Rib 40

boneless braised beef short rib, crispy tobacco fried onions, smoked pickled shiitake
mushrooms, green harissa, coconut sweet & sour

Shrimp & Orzo 39

roasted jumbo shrimp, baby lima beans, dill, shaved almonds, orzo pilaf, pickled cherry
pepper jam, brown butter yuzu berurre blanc

Black Garlic Rubbed Ribeye 67

flame grilled and butter basted with garlic and rosemary, house dry rub, served with truffle
fries and lemon garlic toum

YOU PICK PICCATA

Our house specialty, served with grilled artichokes and sautéed spinach, pasta bordelaise,
marinated tomatoes, and lemon caper butter sauce

Catch of the Day	Chicken Tenderloin	Jumbo Gulf Shrimp	Veggie Pasta
44	37	39	32

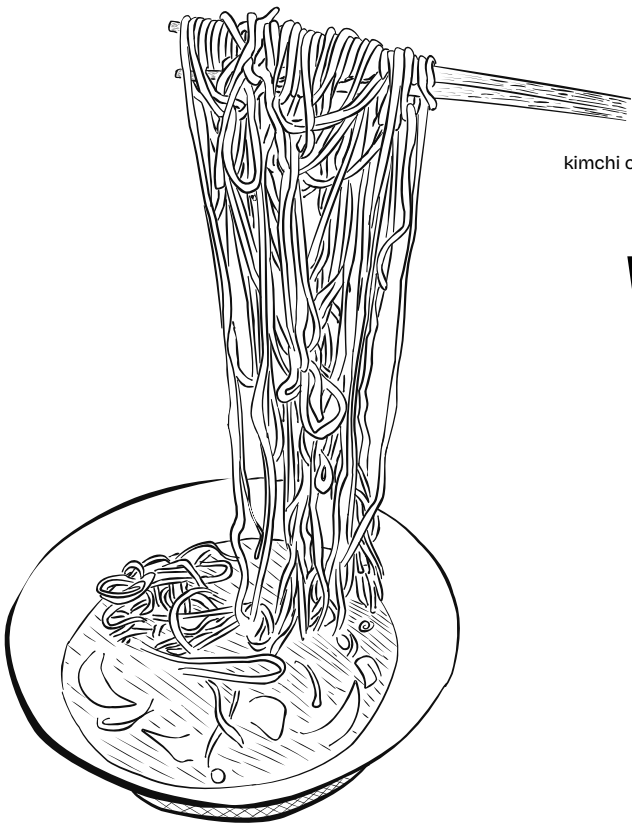
Thank you for your support and allowing us to continue to feed our community. We love ya, baby.
We serve only domestic seafood, and as much local produce as we can source.
Please let us know of any allergies before ordering, as not all allergens are listed in descriptions.

*This is served rare, and we are supposed to let you know that eating things like this can increase your risk of foodborne illness,
but we'd also like to let you know that not eating things like this can decrease the pleasure of having a really good time.

DESSERTS

COOKIE BUTTER BANANA CREME PIE biscoff cookie butter, chocolate sauce	13
KEY LIME PIE chantilly cream & mango sauce	12
TOFFEE CHESS PIE vanilla ice cream, candied pecans, Jameson caramel	15

WEEKLY SPECIALS



EVERYDAY

Happy Hour 5-6
\$6 house margaritas
\$22 Happy Meals @ the bar only:
kimchi chx nuggies, truffle fries, 2 grilled oysters, cucumber salad,
and a grilled pineapple reposado ranch water

WEDNESDAY

Spaghetti Night
get a bowl of Mamaw's spaghetti for \$18
and a glass of house red for \$6

THURSDAY

Ramen Night
a different noodle soup every week
and \$6 rosé

SUNDAY

Oyster Happy Hour
2 bucks a shuck from 5-6, as available

Open Wednesday - Sunday at 5:00

Parties of 6 or less only.