SOLA

SHARE



Crispy Brussels Sprouts 16
sweet thai chili, buttered basmati, mint, lime

Stuffed Mushrooms 23
crab & artichoke, sheep's milk cheese, savory breadcrumb

Ducky Dumplings 22
black soy vinaigrette, chili crisp, cucumbers, tomatoes
+ add buttered basmati and a fried egg (oh, yesss) 5

Brown Butter Crab & Corn Toast 19
sourdough, jumbo lump blue crab, lemon aioli, aleppo, pepperoncini

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

SALAD

Miso Caesar Salad 14/19
Crisp baby romaine, black sesame panko crumble, miso caesar dressing, parmesan galore

Add-ons 14
Brown Butter Jumbo Lump Crab
Sourdough Breaded Chicken Schnitzel

ENTREES

Chicken a la Vodka 39
crispy sourdough schnitzel, ricotta ravioli, vodka sauce, stracciatella, hot honey, lemon garlic butter, pecorino romano

Seared Yellowfin Tuna* 45
shrimp & chive gyoza, kimchi crudo, cilantro soy vinaigrette, tom kha coconut broth, chili basil oil, micro cilantro

Louisiana Short Rib 46
boneless braised beef short rib, Yukon gold smashed potatoes, sherry & mushroom sauce Pontchartrain, amaretto glazed baby carrots, crispy fried tobacco onions

Scallops '09 56
Pan seared diver scallops, country ham + corn maque choux risotto, smoked poblano lime beurre blanc, pickled cherry pepper and tomato jam

Black Garlic Rubbed Ribeye 69
extra thick cut USDA Prime flame grilled and butter basted with garlic and rosemary, house dry rub, served with basmati rice and brown gravy

+ Black Garlic Dry Rub is available for purchase with your server

YOU PICK PICCATA

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

Catch of the Day	Seared Diver Scallops	Chicken Schnitzel
44	52	38

Thank you for dining with us. 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. For an ingredient sensitive menu, please ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DESSERTS

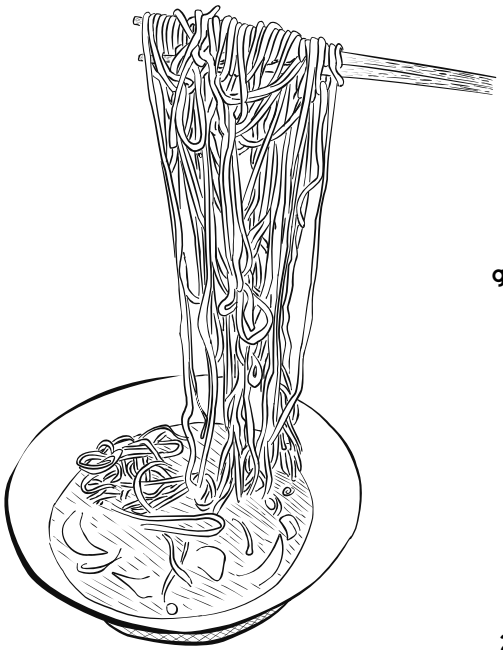
COOKIE BUTTER BANANA CREME PIE
biscoff cookie butter, chocolate sauce

KEY LIME PIE
chantilly cream & mango sauce

TOFFEE CHESS PIE
vanilla ice cream, candied pecans, Jameson caramel

Hootenanny Tickets!

WEEKLY SPECIALS



EVERYDAY
Happy Hour 5-6
$6 house margaritas

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.