

SAZERAC GLUTEN FREE



SNACKS, TAPAS, BITES

- SEA SALT ROASTED ALMONDS 4
- MEDJOL DATES EN BROCHETTE 7
Smoked Bacon, Goat Cheese, Balsamic
- MARINATED WHITE ANCHOVIES* 7
Cucumber, Chow-Chow
- FIELD MUSHROOMS 6
Garlic, Sherry



SOUPS, SALADS, LIGHTER

- ROASTED ORGANIC BEETS 8.5
Cypress Grove Goat Cheese, Pistachios
- HEARTS OF ROMAINE "CAESAR STYLE" 11.5
Grana Padano, White Anchovy
Ask for this dish without croutons
- ARTISAN LETTUCES 8.5
Radish, Carrot, Cucumber, Creamy Basil Vinaigrette
~Bleu Cheese or Chèvre add 1

FROM



TAYLOR SHELLFISH FARMS

OYSTERS ON THE HALF SHELL*
2 EA OR 24 DOZ
Mignonette, Cocktail Sauce

STEAMED CLAMS*
11.5 PER 1/2 LB.
Pernod, Bacon, Roasted Tomato



CHARCUTERIE & CHEESE

Ask for these items without bread or croutons

- CHICKEN LIVER MOUSSE 8
Mostarda, Croutons
- BEEF TARTARE* 8
Sunny Side Up Quail Egg
- GRILLED HOUSEMADE
ANDOUILLE SAUSAGE 8.5
Hot Mustard, Pickles
- HICKORY SMOKED CHICKEN WINGS 9
White BBQ Sauce
- SELECTION OF CURED MEATS 5 / OZ
Chef's mixed plate 15
- WARM OOZING ST. ANDRÉ 11
Grilled Bread
- DOMESTIC & IMPORTED
ARTISAN CHEESES 4 / OZ
Chef's mixed plate 12

SMALL & BIG PLATES

- GRILLED IDAHO CATFISH 15 / 23
Jalapeño-Lime Brown Butter, Lemon-Whipped Potato
Please ask for this dish to be grilled
- CIDER-CHILE GLAZED PORK RIBS* 16 / 24
Substitute Salad for Cheddar Baked Anson Mills Grits
- DRAPER VALLEY FREE RANGE CHICKEN* 18
Half Chicken from the Rotisserie
Wood Roasted Vegetables, Lemon, Sea Salt
- PAN SEARED SCALLOPS* 17 / 26
Sweet Corn, Hominy, Oyster Mushrooms, Smoked Bacon
- "STEAK FRITES"* 7 oz 28 / 10 oz 44
Washington State Beef Tenderloin,
Choice of Small or Large Filet,
Cracked Pepper-Parmesan Fries, Garlic Aioli

