

Winter

OUR SEASONAL MENU

2018-19

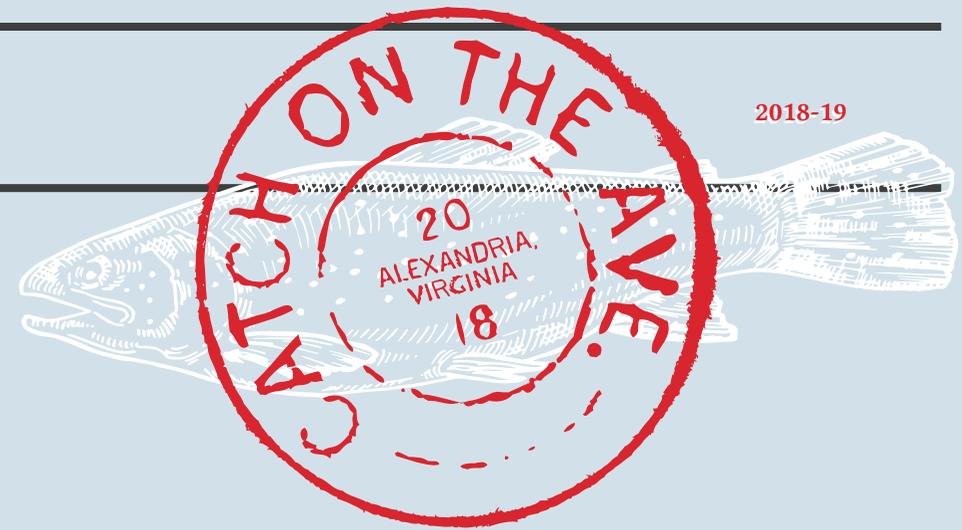


SMALL PLATES		ENTREES	
Seasonal Soup <i>ask your server for details</i>	\$7	Pecan Crusted Mahi <i>creamed spinach</i>	\$19
Bang Bang Shrimp and Friends <i>chili panko</i>	\$13	Fish And Grits <i>grouper cheeks, andouille, trumpet mushrooms, hominy</i>	\$21
Shrimp And Vegetable Dumplings	\$11	Sauteed Sea Scallops* <i>root vegetable hash, trumpet mushrooms, whipped carrots</i>	\$27
Smoked Trout Deviled Eggs <i>arugula, red onion, buttermilk dressing, xvo</i>	\$15	Miso Marinated Bavette Steak* <i>fried rice, spinach</i>	\$19
Tuna Ribs* <i>crispy capers, mustard seed, worcestershire mayo, potato gaufrettes</i>	\$15	Beer Battered Cod And Chips <i>malt vinegar mayo</i>	\$18
Edamame/Shishito Peppers <i>ginger salt</i>	\$6	Sticky Pork Rib Wings <i>teriyaki, sesame</i>	\$16
Jackfruit Lettuce Wraps <i>mushroom, cucumber, cilantro, lime, sai yang</i>	\$6	Grilled 1/4 Chicken <i>sticky rice, papaya jicama slaw, sai yang</i>	\$16
GREENS		WHOLE FISH	
Chopped Iceberg <i>arugula, shredded carrot, cucumber, red onions, wontons, cilantro, mint, miso dressing</i>	\$8	Rainbow Trout <i>ginger and scallion sauce</i>	\$MKT
Wilted Spinach <i>red onion, cucumber, cashew, bean sprouts, soft egg, sesame-ginger</i>	\$8		
Roasted Napa Cabbage <i>andouille, cashew, cojito cheese, buttermik dressing</i>	\$8	<small>*contain or may contain raw or undercooked ingerdients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness</small>	

SANDWICHES	
Shrimp Po'boy <i>shaved napa cabbage, augie's sauce</i>	\$16
Andouille Po'boy <i>smoked mayo, augie's sauce, shrettuce, american</i>	\$14
Grilled And Chilled Chicken Salad <i>cucumber, radish, carrots, cilantro, chili dressing, smoked mayo</i>	\$12
Blackened Mahi Tacos <i>papaya jicama slaw, mason habanero</i>	\$15
Hot Catfish <i>crawfish-corn remoulade, andouille, shrettuce</i>	\$14
Cast Iron Manteca Burger* <i>beer onions, horseradish blue, worcestershire mayo</i>	\$14

SIDES	Crinkle Cut Fries Grilled Sweet Potato Ginger Spinach Fried Rice Hominy Grits	\$7
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SEASONAL BRUNCH MENU



SMALL PLATES

Seasonal Soup <i>ask your server for details</i>	\$7
Bang Bang Shrimp and Friends <i>chili panko</i>	\$13
Shrimp And Vegetable Dumplings	\$11
Smoked Trout Deviled Eggs <i>arugula, red onion, buttermilk dressing, xvo</i>	\$15
Tuna Ribs* <i>crispy capers, mustard seed, worcestershire mayo, potato gaufrettes</i>	\$15
Edamame/Shishito Peppers <i>ginger salt</i>	\$6
Jackfruit Lettuce Wraps <i>mushroom, cucumber, cilantro, lime, sai yang</i>	\$6

GREENS

Chopped Iceberg <i>arugula, shredded carrot, cucumber, red onions, wontons, cilantro, mint, miso dressing</i>	\$8
Wilted Spinach <i>red onion, cucumber, cashew, bean sprouts, soft egg, sesame-ginger</i>	\$8
Roasted Napa Cabbage <i>andouille, cashew, cojito cheese, buttermilk dressing</i>	\$8

BRUNCH ENTREES

BBQ Octopus* <i>hominy grits, tasso ham gravy, poached egg</i>	\$17
Bacon Cinnamon Roll <i>cane frosting</i>	\$8
Grilled Bavette Steak And Eggs* <i>hot potatoes, sriracha hollandaise</i>	\$19
Sweet Potato Buckwheat Pancakes <i>cream cheese frosting</i>	\$13
Pat Miller Square Frittata <i>vegetables from the farmer's market</i>	\$15
Bang Bang Benny* <i>fried shrimp, creamed spinach, poached eggs, sriracha hollandaise</i>	\$17
Egg Rolls <i>scrambled eggs, napa cabbage, bacon, sticky rice, sai yang</i>	\$13

SIGNATURE BRUNCH COCKTAILS

Mimosa <i>description here</i>	\$00
Bloody Mary <i>description here</i>	\$00

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SANDWICHES

Shrimp Po'boy <i>shaved napa cabbage, augie's sauce</i>	\$16
Fried Eggs & Andouille Po'boy <i>smoked mayo, augie's sauce, shrettuce, american</i>	\$16
Grilled And Chilled Chicken Salad <i>cucumber, radish, carrots, cilantro, chili dressing, smoked mayo</i>	\$12
Hot Catfish <i>crawfish-corn remoulade, andouille, shrettuce</i>	\$14
Cast Iron Manteca Burger* <i>beer onions, horseradish blue, worcestershire mayo</i>	\$14

SIDES

Bacon Hot Potatoes Sausage Buttermilk Biscuits With Crab Fat Butter Crinkle Cut Fries Grilled Sweet Potato Ginger Spinach Fried Rice Hominy Grits	\$7
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