

You MUST be Hungry!!!

Soups, Sides, Starters & Snacks

Roasted Tomato & Pepper Soup

Beef Brisket Chili - w/ hominy & works

Soft Pretzels Bites - w/ pimento cheese

Smashed Tater Tots – w/ ketchup & roasted garlic ranch

Smoked half of a Head of Cauliflower – smothered in vegan Worcestershire & Dijon mustard

Mac & Cheese Square - w/ goldfish crumble

Sea Monster – Cornmeal muffin stuffed w/ a saucy seared shrimp etouffee

Schnitzel Schlydaz – our “sliders” w/ red cabbage kraught & mustard crème fraiche

(choose a schnitzel cutlet pork, chicken orveggie CHOOSE ONE)

Jalapeño Hush Puppies – w/ remoulade add chili & works for Smothered Puppies

Buffalo Cheese Curds – w/ carrots, celery root & roasted garlic buttermilk dressing

Cheese & Charcuterie

Choose 1 Cheese for \$6 or 3 for \$15

Humboldt Fog, Double Gloucester Cheddar, St. Andres Double Cream Brie, Point Reyes Blue Cheese, Manchego, Parrano Rubusto, Salumi, Speck, Pate, Mousse

Ghetto Cheese Plate

Pimento Cheese and Bologna \$7

Salads

Caesar Chavez Salad – w/ cotija cheese, chicken skin chicharron & cilantro caesar dressing

Cukes & Zukes – marinated zucchini & cucumber, mixed green w/ fried parsley & tarragon mint

Mrs. Potato Salad – fingerlings, leeks, brussel sprouts, roasted radishes, quail eggs & upland cress w/ spicy lemon mustard vinaigrette

L.A. B.S. - butter lettuce, avocado, bacon & shrimp with remoulade dressing

Sandwiches (served w/ smashed tots or salad)

Must 2 Grilled Cheese - Choice of TWO cheeses - Humboldt Fog, Fiscalini Cheddar, Manchego or Point Reyes Blue

L.A. B.S. - butter lettuce, avocado, bacon & shrimp salad Sandwich style

The Must BBQ Brisket – served w/ cabbage, oregano, lemon & bbq sauce on toast

Mains

The Must Soy Hamburger Helper - ground soy hamburger meat, noodles, broccoli & cheddar sauce

Cholo Fried Rice – choice of carnitas or smoked tofu w/ cilantro, avocado, jalapeno & pickled onion

Beet Loaf – vegan meatloaf made w/ red beets & quinoa, w/ charred brocolini and tarragon oil

Chicken Pot Pie a la Mode – pan seared chicken, root veggies & mushrooms in a rich chicken broth w/ a homemade biscuit & a scoop of shroomed goat cheese

Pork Pie – Our take on a Mexican Sheppard’s pie! Carnitas style shoulder, avocado, pickled shallots topped mashed yucca and cotija cheese

Yo’ Mama’s Chicken – ½ roasted boneless chicken, fried corn mush & peach chutney

Beef Back Ribs – smoked & braised, copper pennies & braised greens w/ tomato, bacon & pot liquor

Grilled River Trout – grilled whole trout w/ roasted brussel sprouts, baby carrots & pecans

Desserts

Fluffernutter - Smoked almond & roasted peanut butter, marshmallow fluff and bananas on grilled brioche with dark chocolate ganache

Monkey Bread – sweet biscuit balls w/ cinnamon & salted caramel

Birthday Cake – A nice slice of Ice Cream Birthday Cake