

STARTERS

hummus -8

house made hummus with sautéed mushrooms and caramelized onions, served with flatbread chips

trio of cheese -9

wood fired cream cheese, chevre and blue cheese with flatbread chips with italian sausage add -2

bacon wrapped artichoke hearts -9

five artichoke hearts wrapped in apple smoked bacon and served with spicy aioli

wood fired peppered oysters -12

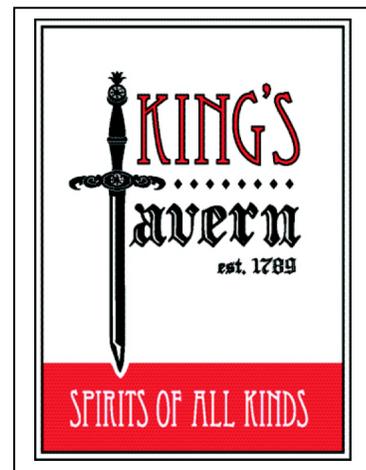
six shucked oysters cooked in a garlic-black pepper marinade served with flatbread

charcuterie -13

prosciutto, salami, marinated mozzarella pearls, parmesan, olives and soft flatbread

soup of the day -6

served with flatbread triangles



GARDEN SALADS

grapefruit salad with almonds -9 half 6

arugula, seasonal greens, grapefruit, apple, almonds, house made French dressing

apple and crispy prosciutto -9 half 6

seasonal greens with apples, crispy prosciutto and shaved parmesan, preserved lemon vinaigrette

WOOD-FIRED TAVERN FLATBREADS

braised brisket -16

seasoned olive oil, peppered brisket, caramelized onions, drizzle of horseradish cream, green onions

madeline -14

san marzano tomato sauce, roma tomato, basil, farm mozzarella with italian sausage -16 with gulf shrimp -16

shrimp with prosciutto and mushrooms -16

garlic cream, shrimp, prosciutto, mushrooms, and chevre finished with grated parmesan (vegetarian available)

brussel sprout with smoked bacon -16

light garlic cream, caramelized onion, shaved brussel sprouts, smoked bacon with shredded parmesan (vegetarian available)

muffaletta -16

olive and caper dressing, topped with prosciutto, salami, mozzarella, and parmesan

WOOD-FIRED POT PIES

Natchez is the biscuit capital of the world and that is why our pot pies are topped with Regina's bacon-thyme biscuit crust served with greens in preserved lemon vinaigrette

chicken pot pie -15 crawfish pot pie -16

WOOD-FIRED ENTRÉES

wood fired flat iron steak with smoked bacon demi glace -19

8-ounce flat iron steak seared in cast iron skillet, topped with smoked bacon demi served with smashed potatoes, roasted carrots

fish of the day -19

7-ounce fish filet with pepper marinade served with smashed potatoes, roasted carrots

Desserts

bananas foster bread pudding with house made crème brulee ice cream -8

dark chocolate house made ice cream with salted caramel sauce -7

black bottom pie- gingersnap crust, chocolate ice cream, whipped bourbon cream cheese -8