

Starters

**REDFISH LOX
& SQUASH CARPACCIO 13**
bagel crouton, fried capers
cream cheese powder

FOIE GRAS & BBQ 18
pork ribs, cracklin streusel
blueberry-thyme syrup

SALMON POKE TACOS 15
benne seed, avocado, seaweed
red chili puree, watermelon

CHARRED OYSTERS 16
crab butter, pecorino romano

SHE-CRAB SOUP 12
Higgins crab salad, crab oil

CRAB NOODLES 16
chilled seafood broth
Higgins crabmeat

CHIPS & DIP 10
smoked fish pate,
crab cracklins

**SUNFLOWER SEED
RISOTTO 14**
pimento goat cheese

VEGETABLE CRUDITE 13
crab boil dip,
pimento goat cheese,
baba ganoush

CORN FRITTERS 7
honey butter

CAVAN

Summer 2017

Entrees

JERK RUBBED FISH 26
sweet potato beurre blanc,
pineapple-radish pico de gallo,
tomato red rice

TUNA & CRAB PICCATA 27
fresh pasta, crab roe butter,
capers, pecorino romano

**'HEAD TO TAIL' WHOLE FISH
M.P.**
collard green-pecan pesto
cucumber, tomato,
& watermelon salad

SMOKED DUCK BREAST 25
farro dirty rice, charcoal,
sweet pea puree

CAVAN DOUBLE STACK 15
american cheese, b&b pickles,
comeback sauce, sazerac bbq
(triple +3)

FRIED CHICKEN 21
braised collard greens,
house ketchup

GRILLED FLANK STEAK 24
grilled corn, tomatoes,
watermelon BBQ vinaigrette,
smoked ricotta

Sides

OLD BAY WEDGE FRIES & HOUSE KETCHUP 6
CUCUMBER, WATERMELON, & TOMATO SALAD 8
BRAISED COLLARD GREENS 8
FARRO DIRTY RICE 8

Cocktails

CHAMPAGNE COCKTAIL
sparkling wine
angostura
9

BOSTON PRESS
earl grey tea vodka
elderflower liqueur
lemon
9

**LOST IN THE
SUPERMARKET**
london gin
cherry herring
amaretto
bitters
10

CAVAN MULE
irish whiskey
ginger
citrus
9

ALL POINTS UP
pepper-infused tequila
apricot liqueur
lime
9

BLANKET FINISH
rye
brandy
amaro montenegro
10

WILDE #9
mezcal
aperol
punt e mes
cocoa tea
12

EXECUTIVE CHEF
Nathan Richard

GENERAL MANAGER
Roger Eyles

SOUS CHEF
Mason Simon