

Early Summer 2020

Starters

Oyster shooter (served raw) with fresh horseradish, lemon granita & a splash of peppar 4 *
Cast iron skillet pimento cheese with pumpernickel toast points 9
Fried calamari "Squid Funyuns" with cilantro-serrano chimi & ginger ketchup 11
Fried green tomatoes & Voodoo shrimp (grilled & chilled) with remoulade 12
Fried local okra & put-up pickle basket with creole dill yogurt 9
Spicy pork shoulder with Napa slaw, salsa verde & Hoe cake 11
Cornbread basket with hot honey butter 6

Salads

Tomato salad with field peas, farmer's cheese, fried Vidalia onions & avocado dressing 14
Grilled romaine Caesar salad with parmesan & garlic sourdough croutons 10
Super salad of farro, radish, cucumber, cantaloupe, dried cherries, almonds & cress 12
Watermelon-cucumber salad with frisse, red onion, mint, feta & lime agave vinaigrette 10

Mains

Stewed summer vegetables with pappardelle pasta, pesto & parmesan cheese 19
Southern fried Alabama catfish with hushpuppies, summer salad & crawfish aîoli 23
"Surf & Swamp" mixed grill with alligator, shrimp, catfish & crawfish red rice 26
Grouper cakes with potato coins, green beans & pommery mustard butter sauce 26
Grilled scallop & chanterelle gratin with fontina, gruyere, parmesan & a small salad 29
Grilled fish of the day with grilled beans, new crop potatoes & field pea salsa mp
Blueprint burger with Chiriboga bleu, charred onions, smoky bacon & dijon mayonnaise 14
Pork tenderloin with cream corn, greens & charred onion molasses compote 24
Beef short rib "pot roast" with whipped potatoes, carrots, spinach, mushrooms & gravy 28
"Holiday Picnic" fried chicken, voodoo shrimp potato salad, sliced tomatoes & watermelon 22

"& Grits"

Crispy all-natural chicken breast 23
Cajun spiced catfish 22
Cajun spiced shrimp 24
Fish of the day mp
with green beans & smoked tomato butter

Your next trip to Little Rock visit our sister restaurant "Petit & Keet"

*Consuming raw or undercooked food may increase your risk of foodborne illness