



GRACE

by Nia

THE OVERTURE

OYSTERS YOUR WAY
½ Dozen \$24 | Full Dozen \$48

RAW

Served on the half shell with blood orange sriracha mignonette & cocktail sauce

SOUTHERN FRIED

Fried golden in a cajun cornmeal batter and served with creole remoulade sauce

CHARGRILLED

Grilled on the half shell with garlic, butter, parmesan and romano cheese

OPENING ACT

CORNBREAD FRITTERS \$14

Griddled cornmeal and flour cakes packed with fresh corn, jalapeño, onion, and honey butter slather

BOURBON PEACH SPARE RIBS \$16

Chargrilled St. Louis style spare ribs served with a whole grain mustard bourbon peach sauce

SWEET HEAT CHICKEN WINGS \$22

Double battered country fried or chargrilled wings tossed in gochujang honey syrup

GUMBO CEVICHE \$22

Citrus-tomato marinated shrimp, red snapper, bell peppers, onions, garlic, and cilantro served with plantain chips

SMOKED DEVILED EGGS \$14

Hard boiled eggs cups filled with a creamy yolk dressing, topped with smoked paprika and hickory smoked bacon bits

FRIED CATFISH BITES \$16

Freshwater catfish battered and deep fried, served with creole remoulade

BLACK-EYED PEA HUMMUS \$14

Creamy black-eyed peas, garlic, and sundried tomato dip served with root vegetables

MARYLAND HOT CRAB DIP \$22

Old Bay Seasoned Crab, fresh jalapeños, four-cheese blend, cast iron baked, served with buttery ritz crackers

STUFFED COLLARDS \$15

Long grain Cajun rice, black-eyed peas, peppers, onions, served with a trio of dipping sauces



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INTERMISSION

GREEN TOMATO SALAD \$15

Fried green tomatoes, fresh mozzarella, pickled red onions, basil, balsamic glaze

SOUTHERN COBB SALAD \$18

Chopped kale tenderized with lime and sea salt, diced tomato, black-eyed peas, gorgonzola, bell peppers, fried okra, smoked bacon, vidalia onion vinaigrette

ROASTED BEET CARPACCIO \$18

Candy cane, red and golden beets, citrus balsamic, supreme oranges, goat cheese, pine nuts

MAIN ATTRACTION

CARROT CAKE CHICKEN & WAFFLES \$32

Carrot and spiced buttermilk waffle, cream cheese icing, boneless fried chicken, maple syrup

BLACKENED SHRIMP & POLENTA \$28

Cajun spiced shrimp, crispy cheddar polenta cakes served in a creamy tomato gravy

OXTAILS & GRITS \$34

Molasses braised beef oxtails, stewed vegetables, creamy coconut grits

CAJUN JAMBALAYA \$32

Smoked andouille sausage, roasted chicken, shrimp, crawfish, long grain rice, diced peppers, onions, celery, and garlic

CARIBBEAN SPATCHCOCK \$36

Jerk seasoned whole chicken, cornbread stuffing, root vegetables

CREOLE SEAFOOD GUMBO \$26

Traditional roux-based stew with shrimp, crawfish, chicken, sausage and okra over rice

CAJUN YAKA MEIN \$22

Stewed beef, egg noodles, peppers, onions, celery, boiled egg

SMOTHERED LOBSTER \$42

Grilled lobster tail, lemon garlic cream, papardella pasta, broccolini

CURRY COCONUT MELANGE \$26

Roasted root vegetables, white rice, garlic naan

SIDESHOW

CAST IRON MACARONI & CHEESE \$9

Cavatappi pasta, five cheese blend, ritz cracker crumble

HONEY ROASTED YAMS \$9

Charleston purple and jewel yams, golden raisins, clover honey, crushed pecans

HEIRLOOM GREENS \$9

Stewed collards, swiss chard, and cabbage greens

CHARRED BROCCOLINI \$9

Garlic lemon butter