

## HAPPY HOUR

Tuesday through Saturday 3:30pm to 5:30pm

OYSTERS* chef's whim, accompaniments	2.5
<b>PEAR SALAD</b> (vg, gf) local lettuce, pickled pear, pecorino, candied pecans, creamy tarragon vinaigrette, benne seed granola	9
PORK BOUDIN BALLS creole mustard aioli, spicy pickles, scallion	12
CHILI CHEESE WEDGES house-made potato wedges, texas chili, cheese mix, crispy onion, scallion	14
PEPPERED CATFISH NUGGETS catfish, cornmeal crust, house tiger sauce, pikliz	16
CRAB ANDOUILLE FRITTERS lump crab, stonecross farms andouille sausage, cornmeal, jalapeño dukes mayo	9
PIMENTO CHEESE spicy pepper jelly	11
TOMATO TUNA (gfupon request) yellowfin tuna, pimenton tomato sauce, fine herbs, house-made milk bread	20

## SHAREABLE SIDES 8

Potato Wedges & Jalapeño Dukes Mayo (vg)
Anson Mills Carolina Gold Rice (v, gf)
Fresh Milk Rolls +1
Mac n Cheese (vg)
Turnip Hash (gf)
Spaetzle and Artichoke (vg)



## BEVERAGES

\$2 off all beer on tap \$2 PBR, Coors Banquet, and Miller High Life bottles

\$5 off NOB & Get Buttered Old Fashioned \$3 shot of Aperol, Fernet Branca, or Cynar 1/2 priced bottles of wine

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some items contain nuts or shellfish.

If you have an allergy, please talk to your server.

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.