

## Lunch Menu

### SNACKS

**Crispy Crawfish Wontons** | 12  
poblano pepper jelly

**Fried Jumbo Shrimp** | 13  
masarepa fried, chipotle remoulade

**White Bean Hummus** | 9 v/gfo  
seasonal giardiniera, sumac, pita bread

**Whipped Feta** | 10 gfo  
honey, vadouvan, pistachios, pita bread

**Baked Lobster & Artichoke Dip** | 18 v/gfo  
lobster knuckles, goat cheese, ritz

**Tree Tree's Pimento Cheese** | 9  
poblano pepper jelly, crispy andouille, ritz

**Deviled Eggs** | 9 gf  
fire & ice pickles, bacon, radish, paprika

**Korean Fried Chicken Wings** | 14 gf  
gochujang glaze, pickles, furikake

### SALADS AND SOUP *add curried chicken salad \$5, chicken \$8, jumbo shrimp \$10, or seared salmon \$13*

**Filé Gumbo** | chicken, sausage, crawfish, jasmine rice, green onion | 9

**Caesar** | croutons, orange zest, pecorino, caesar dressing | 7 gfo

**"Wedge"** | petit romaine, cherry tomatoes, olives, bacon, feta, radish, tzatziki-ranch dressing | 9 v/gf

**House Greens** | tomato, cucumber, croutons, feta, greek vinaigrette | 7 v/gfo

**Cobb** | fried chicken, tomato, cucumber, cheddar, egg, bacon, croutons, buttermilk dressing | 16 gfo

### SANDWICHES

**Flat Top Burger** | double patty, american cheese, pickles, onions, dumbo sauce, fries | 14

**Korean Fried Chicken Sandwich** | gochujang glaze, spicy cabbage slaw, fries | 14

**Dumbo's Chicken Sandwich** | b&b pickle slaw, dumbo sauce, fries | 13

**Short Rib Sandwich** | provolone cheese, giardiniera, french bread, choice of side | 15

**Roasted Chicken Pesto** | basil almond pesto, feta, roma tomato, french bread, choice of side | 12

### ENTRÉES

**Mediterranean Seared Salmon** | orzo salad of feta, tomato, cucumbers, olives, spring mix, tzatziki | 18 gfo

**Jumbo Shrimp Pesto Pasta** | almond-basil pesto cream, sundried tomato, handmade orecchiette, pecorino | 17

**Fried Mississippi Catfish** | pickled okra tartar sauce, coleslaw, french fries, lemon | 14

**Veggie Plate** | choice of three sides, sweet cornbread | 10

HOUSE  
SPECIALTY

### OUR FRIED CHICKEN LUNCH *includes sweet cornbread and choice of two sides*

**Choose Your Flavor:** Southern | Honey Butter | Nashville

**White Quarter** | breast + wing | 12

**Dark Quarter** | drum + thigh | 11

**Half Bird** | white quarter + dark quarter | 19

### DAILY PLATES *includes sweet cornbread, starter salad, and choice of sides*

**Tuesday** | country fried pork chop with white pepper gravy and two sides | 12

**Wednesday** | hamburger steak with french onion gravy and two sides | 12

**Thursday** | nola style red beans and rice with smoked sausage and one side | 12 gf

**Friday** | chicken fried chicken, white pepper gravy and two sides | 12

### SIDES | 4 each

Buttermilk Mashed Potatoes gf | Collard Greens gf | Macaroni and Cheese | Butter Beans gf

House Chips v/gf | Coleslaw v/gf | French Fries v | Tomato Cucumber Salad v/gf

# From the Bar

## RED WINE

- Chop Shop Cabernet Sauvignon CA | 11/39
- G.D. Vajra Langhe Rosso Italy | 11/42
- MDZ Malbec Argentina | 9/34
- Klinker Brink "Brickmason" Zinfandel CA | 11/42
- Rainstorm Pinot Noir OR | 10/38
- Melea Tempranillo Spain | 9/34

## WHITE WINE

- Joel Gott Unoaked Chardonnay CA | 9/34
- Riff Pinot Grigio Italy | 9/34
- Cave de Lugny Chardonnay France | 9/34
- Dr. H Riesling Germany | 10/38
- Albamar Sauvignon Blanc Chile | 9/34
- Melea Verdejo Spain | 9/34

## ROSÉ

- Broadbent Vinho Verde Rose Portugal | 8/30
- Les Hauts Plateaux Rose France | 9/34

## SPARKLING

- Veuve du Vernay Rose France | 8/30
- Veuve du Vernay Brut France | 8/30
- Belstar Prosecco Italy | 10/38

## BOTTLES

- Broadbent Vinho Verde Portugal | 28
- Casteller Cava Brut Spain | 38
- Liquid Geography Rose Spain | 38
- Field Recordings "Fiction" Blend CA | 46
- The White Queen Chardonnay CA | 65
- Double Canyon Cabernet Sauvignon WA | 70
- Clos du Roy Bordeaux Blend France | 65
- Chehalem Pinot Noir OR | 65
- AR Lenoble "Intense" Champagne Brut France | 110
- Veuve Clicquot Champagne Brut France | 115

## SIGNATURE COCKTAILS

- Bramblin' Fan | *refreshing and crushable* | 10  
beefeater gin, crème de fruit de la passion, lemon
- Holy Smoke | *smokey and boozy* | 12  
smoked demerara, orange, chamomile bourbon
- Noble Steed | *a scottish mule* | 11  
scotch, saint germain, lime, ginger beer
- Dumbo's G&T | *herbal and spanish* | 12  
gin, jack rudy tonic syrup, seasonal botanicals, citrus
- Blue Tartan | *blue and tiki* | 12  
scotch, dark rum, pineapple, blue curaçao, coconut
- Troublemaker | *a margarita amped up* | 11  
reposado tequila, cucumber, mint, lime

## \$6 HAPPY HOUR

- Classic Cocktails**  
daquiri, old fashioned, champagne cocktail, french 75
- House Wines**  
red, white, rosé, bubbles
- Happy Snacks**  
deviled eggs  
white bean hummus  
pimento cheese  
whipped feta  
onion dip
- ALL DAY TUESDAY**  
**4-6PM WEDNESDAY - FRIDAY**

## CLASSIC COCKTAILS

- Old Fashioned | 10
- Sazerac | 10
- Negroni | 10
- Champagne Cocktail | 10

- Moscow Mule | 10
- Whisky Smash | 10
- Daquiri | 10
- French 75 | 10

## BEER

- Michelob Ultra | 4
- Miller Lite | 4
- Budlight | 4
- Yuengling Lager | 4
- PBR | 3
- Tecate | 4
- Modelo | 5
- New Belgium Winter Hazy IPA | 5

- Colsons | 5
- Yazoo Gerst Amber Ale | 5
- Terrapin Watermelon Gose | 6
- Southern Prohibition Devil's Harvest IPA | 6
- Southern Prohibition Suzy B Dirty Blonde Ale | 6
- Southern Prohibition Crowd Control IPA | 6
- Bell's 2-hearted Ale | 6
- Bell's Cherry Stout | 6

