

Dinner 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

HOUSE
SPECIALTY

OUR FRIED CHICKEN DINNER *please allow time for proper fried chicken cookery*

White Quarter | breast + wing, honey butter biscuit, choice of one accompaniment | 17

Accompaniments | Baked Shells and Cheese, Crispy Brussel Sprouts, Garlic Mashed Potatoes, Truffle Fries

ENTRÉES

Smoked Short Rib Barbacoa | street corn grit cake, corn pico de gallo, cilantro, chipotle jus | 28 gf

Jumbo Shrimp Pesto Pasta | almond - basil pesto cream, sundried tomato, handmade orecchiette | 21

Mediterranean Seared Salmon | orzo salad of feta, tomato, cucumbers, olives, arugula, tzatziki | 24 gfo

Butcher's Cut | global and seasonal inspiration | MKT

Catherine's Bolognese | beef, rigatoni, tomato, pecorino cheese | 19

Chargilled Prime Hanger Steak | argentinian rub, chimichurri, truffle pecorino fries | 32 gf

Seared Diver Sea Scallops | parsnip, brussel sprouts, butternut squash caponata, brown butter | 28 gf

EXTRAS TO SHARE

Baked Shells and Cheese | orecchiette, truffle, black pepper, provolone, rosemary ritz crumble | 8

Crispy Brussel Sprouts | caramelized onions, bacon, pecorino cheese | 8

Truffle Fries | black truffle salt, gremolata, pecorino cheese | 6.5

Garlic Mashed Potatoes | classic brown gravy | 6

Our Drop Biscuits | honey butter | 6

Garlic Bread | toasted baguette with garlic herb butter | 5

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

