

• **FOR THE TABLE** •

Three Pea Hummus	<i>Red Peas, Black Eyed Peas, Chick Peas, Smoked Cashew Tahini, Yucca Chips</i>	8
Bacalao Fritters	<i>Roasted Red & Poblano Pepper, Habanero Vinegar</i>	8
Mofongo	<i>Mashed Plantains, Duroc Pork Rib, Chicharones, Coconut Cucumber Pico de Gallo, Avocado</i>	12

• **FIRST COURSE** •

Peas & Rice	<i>Covi Rise Field Peas, Coconut Rice</i>	9
Ceviche	<i>Gulf Fish, Pickled Habanero, Galletas</i>	11
Remoulade Salad	<i>Curly Kale, Roasted Beets, Yucca Ribbons, Poached Gulf Shrimp</i>	11
Green Gumbo	<i>Hamhocks, Braised Greens, Jazzmen Rice</i>	8/12
Avocado Frites	<i>Sambol Aioli, Cotija</i>	10

FARMS WE WORK WITH

Cajun Growers · Chappapeela Farm · Creekstone Farm
 Happy Hen Coop · Johndale Farm · Monica's Farm Perilloux Farm
 Tanglewood Farm · Tomotts Cajun Farm · The Vintage Garden
 Truebridge Farm · NOLA Fish House · Covey Rise · Two Run Farms

• **LARGE PLATES** •

Cane & Table Ropa Vieja	<i>Braised Creekstone Skirt Steak, Sofrito Yellow Rice, Tostones</i>	24
Jerked Yardbird	<i>Grilled Tanglewood Farms Half Chicken, Daily Preparation of Covey Rise Vegetables</i>	25
Sweet Potato Curry	<i>Roasted Root Vegetables, Coconut, Peanut, Coconut Rice</i>	23
Lechon	<i>Confit Pork, Black Beans, Covey Rise Vegetables</i>	25
Rib Platter	<i>Truebridge Duroc Pork, Guyanese Rum, Papaya Chutney, Sambol (choice of two sides)</i>	26
Whole Fish	<i>Daily Preparation (choice of two sides)</i>	MP
Steak Frites	<i>Coulotte Steak, Yucca Frites, Chimichurri</i>	26

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• **SIDES** •

*Smothered Greens Marinated Cucumbers Potato Puree Tostones
 Avocado Salad Yucca Frites Black Beans & Rice*

7

• **DESSERTS** •

Caramel Flan 10	Nibs 'n Honey
	<i>Toasted Cacao Nibs & Honey, Queso Fresco, Fruit</i> 11
Rum & Chocolate 12	Calas 9