

LUNCH EVENT MENU

\$25 PER PERSON / \$30 PER PERSON WITH DESSERT

ROLLS FOR THE TABLE

APPETIZERS

Choose one

AVOCADO TOAST, pickled crab, cotija, serrano peppers and radish
BLUE CRAB HUSHPUPIES, cane syrup butter
BUTTER LETTUCE, toasted pistachios, creamy oregano, croutons, pecorino
MARKET SALAD, picked herbs, celery, sherry vinaigrette

ENTRÉES

Choose three of the following (30+ guests, choose two)

PHARMACY BURGER, lettuce, tomato, onion, pickle, mustard, fries
CRISPY CHICKEN SANDWICH, chicken milanese, avocado, crema, fries
CACIO E PEPE, tagliatelle, parmesan, black pepper (vegetarian)
HEARTH CHICKEN SALAD, wood-box roasted and pulled farm chicken, creamy oregano dressing
WOOD GRILLED TUNA, Louisiana citrus, avocado, arugula, lime (\$5 supplement per person)
MAINE LOBSTER ROLL, old bay chips (\$10 supplement per person)

DESSERT

Choose one

CHOCOLATE S'MORE, chocolate tart, graham cracker, brulee'd marshmallow
ORANGE OLIVE OIL CAKE, grand marnier, Texas strawberry, chantilly

FANCY LUNCH EVENT MENU

\$40 PER PERSON / \$45 PER PERSON WITH DESSERT

ROLLS FOR THE TABLE

APPETIZERS

Choose one

AVOCADO TOAST, pickled crab, cotija, serrano peppers and radish
BLUE CRAB HUSHPUPPIES, cane syrup butter
BUTTER LETTUCE, toasted pistachios, creamy oregano, croutons, pecorino
MARKET SALAD, picked herbs, celery, sherry vinaigrette
SOUP OF THE MOMENT

ENTRÉES

Choose three of the following (30+ guests, choose two)

PHARMACY BURGER, lettuce, tomato, onion, pickle, mustard, fries
WOOD-GRILLED PRIME RIBEYE, salsa verde, arugula, punched potatoes
HEARTH ROASTED FISH OF THE MOMENT, seasonal accompaniment
SHRIMP REMOULADE shredded iceberg, remoulade blanc
HEARTH CHICKEN SALAD, wood-box roasted and pulled farm chicken, creamy oregano dressing
CACIO E PEPE, tagliatelle, parmesan, black pepper (vegetarian)
MAINE LOBSTER ROLL, old bay chips (\$10 supplement per person)

DESSERT

Choose one

CHOCOLATE S'MORE, chocolate tart, graham cracker, brulee'd marshmallow
ORANGE OLIVE OIL CAKE, grand marnier, Texas strawberry, chantilly

DINNER EVENT MENU

\$ 5 8 PER PERSON

A P P E T I Z E R S

Share for the table

CHILLED SIMPLE SEAFOOD PLATEAU (*\$22 supplement per person*)
oysters on the half shell, shrimp, crab fingers

THE STATE OF GRACE PLATEAU (*\$44 supplement per person*)
oysters on the half shell, shrimp, lobster, crab fingers, tuna, octopus

S T A R T E R

Choose two

HEARTH GRILLED SPANISH OCTOPUS, thai green curry, peanuts (\$7 supplement per person)

MARKET SALAD, picked herbs, celery, sherry vinaigrette

TEXAS STRAWBERRY TOAST, burrata, hazelnuts, saba, mint and basil

BUTTER LETTUCE, toasted pistachios, creamy oregano, croutons, pecorino

HUSHPUPIES, TX blue crab, steen's cane syrup butter

E N T R É E S

Choose three of the following

GULF FISH OF THE MOMENT, seasonal accompaniment

"GOOD BREED" ROASTED CHICKEN, roasted lemon, caper berries, potato puree

WOOD-GRILLED PRIME RIBEYE, punched potatoes, salsa verde, arugula

PORK SECRETTO, seasonal accompaniment

Vegetarian selection available upon request

S I D E S

Share for the table (\$3 supplement per person per side)

VENETIAN BLACK RICE, 'risotto style,' bianco

VEGETABLE OF THE MOMENT, seasonal accompaniment

HOUSE FRIES, bernaise

SZECHUAN EGGPLANT, sesame, torn herbs

D E S S E R T

Choose one

CHOCOLATE S'MORE, chocolate tart, graham cracker, brulee'd marshmallow

ORANGE OLIVE OIL CAKE, grand marnier, Texas strawberry, chantilly

FAMILY STYLE BRUNCH EVENT MENU

\$ 35 PER PERSON

APPETIZERS

Share for the table

BEIGNETS

WARM CINNAMON ROLLS, cream cheese frosting

DEVILED EGGS, prosciutto, chives, evoo

ENTREES

Choose three of the following

PORK BELLY BENEDICT, crispy glazed belly, tomato gravy, hollandaise, poached eggs, pickled red onions

CHICKEN FRIED CHICKEN, sausage gravy, sunny-side eggs, butter biscuit

SOUTHERN SHAKSHUKA, creamy grits, andouille, two fried eggs, toast

MAINE LOBSTER ROLL, crabby chips (\$15 supplement per person)

SIDES

Share for the table

THICK CUT BACON, wood grilled

BREAKFAST SAUSAGE, wood grilled, maple

DESSERT

Choose one (\$9 supplement per person per dessert)

SMOKED CHOCLATE SUNDAE, meringue, graham crumb, vanilla ice cream

PEAR & APPLE CROSTATA, vanilla ice cream

RECEPTION MENU

HORS D'OEUVRES

Minimum order is 2 dozen per item, no exceptions

FROM THE HEARTH

DEVILED EGGS, country ham	26/dozen
CRISPY OYSTERS, comeback sauce, fennel slaw	34/dozen
GRILLED CHEESE, short rib debris, ooeee sauce	34/dozen
HEARTH ROASTED OCTOPUS SKEWERS, thai basil and green chili salsa verde.....	34/dozen
CRAB CAKES, Thai slaw, remoulade.....	38/dozen
BACON WRAPPED QUAIL, cotija, spiced honey.....	40/dozen

FROM THE OYSTER BAR

EAST COAST OYSTERS ON THE HALF SHELL, cocktail sauce, mignonette, horseradish, lemon.....	38/dozen
GULF COAST OYSTERS ON THE HALF SHELL, cocktail sauce, mignonette, horseradish, lemon	30/dozen
OAK ROASTED OYSTERS	36/dozen
SHRIMP COCKTAIL, horseradish, lemon.....	15 PP
JUMBO BLUE CRAB FINGERS, soft herbs, crispy garlic, bird's eye chilies.....	15 PP
MINI LOBSTER ROLL TOAST.....	38/dozen
SIMPLE TOWER, oysters on the half shell, shrimp, crab fingers.....	22 PP

DESSERT SELECTION

SEASONAL TARTLETS	36/dozen
CHOCOLATE CAKE POPS	36/dozen