



Tunes and Tapas

August 31st, 2019, 6-9pm

Jay Burger 12

Local Braul's Beef 6oz. Burger with Cabot Sharp Cheddar, Lettuce, Tomato, Red Onion, Fries, and Pickle.

Tower Bar Steak Bomb 14

Shaved Prime Rib, Roasted Peppers, Onions, and Mushrooms, Cabot Sharp Cheddar, American, Fresno Chilis, and Horseradish Aioli on a Toasted Garlic Baguette with Fries.

Duck Confit and Roasted Wild Mushroom 13

Baked in a Puff Pastry Cup with Bayley Hazen Blue Cheese, Jalapeno Honey Drizzle, and Rum Macerated Raisins.

Pan Crusted Halibut Cheeks 14

Served over a Crisp Risotto Scallion Cake with Wilted Baby Mustard Greens, a Ginger Orange Drizzle, and Micro Watercress.

Beef Cheek Tacos 12

Slow Braised Beef Cheeks in Two Corn Tortillas with Salsa Verde, Shredded Napa Cabbage, Mango Salsa, and Diced Vidalia Onion.

Creole Rock Shrimp and Roasted Corn Chowder 11

With Bacon, Fresno Chilis, Cilantro, Peppers, Coconut Milk, and Spiced Crème Fraiche.

Vegan Quinoa Power Bowl 13

Lime Cilantro Quinoa, Grilled Corn, Black Beans, Sweet Potato, Diced Tomatoes, Avocado, Cilantro, Sunflower Seeds, and Toasted Sesame Seeds with an Almond Ginger Vinaigrette.

Slow Braised Oxtail Spaetzle 13

Fresh Spaetzle with a Roasted Wild Mushroom Medley, Vidalia Onion, Celery, Carrots, Tomatoes, Oregano, and Spinach in a Creamy Parmesan Sauce.

Baked Stuffed Jalapeños 12

Stuffed with Pulled Pork, Scallion, Cilantro, and Cabot Cheddar Wrapped in Bacon and Baked.
Served with Pico de Gallo and Lime Crème Fraiche.