



BREAD N BUTTER

- **SNACKS** -

Bread -n- Butter 4

artisan ciabatta, herb butter

Deviled Eggs 5

(3pcs) crispy pork belly, beet chips, chives (GF)

Fried Pickles 7

Dijon aioli

Hushpuppies 8

jalapeños, pepper relish

Jerk Chicken Skewers 8

roasted peppers, sweet potatoes, rémoulade

Sweet -n- Sour Meatballs 9

spiced warm potato salad, thyme jus

Truffle -n- Parmesan Popcorn 5

black pepper, sea salt (GF)

Garlicky Hummus 7

fresh herbs, garden veggies (GF)

- **SHARED** -

Fried Tomato Caprese Stack 9

basil, lemon, balsamic

Pork Belly Duo 11

crispy belly, rillettes, red onion marmalade (GF)

Pecan Fried Chicken Bites 8

buttermilk fried chicken, remoulade

Creamy Rice Grits 9

roasted mushrooms, leeks, parmesan (GF)

Chicken Andouille Sausage 9

braised cabbage, whole grain mustard (GF)

Crispy Chicken -n- Biscuits 12

roasted tomatoes, béchamel

Roasted Garlic Shrimp 12

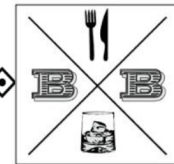
roasted peppers, leeks, fresh herbs (GF)

Pimento Fondue 11

andouille sausage, biscuit, apples, corn chips

(GF) - Gluten Free

* These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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- **CONVERSATION PLATES** -

Blackened Catfish 17

Creole gravy, fresh herbs (GF)

Pecan Fried Chicken Cobb Salad 16

organic greens, bleu cheese crumbles, eggs, tomatoes, pickled onions

Grilled Bourbon Chicken 17

NOLA bourbon sauce

Slow Cooked Beef Tortellini 18

sweet peas, parmesan, roasted mushroom demi

Garden Veggie -n- Spinach Salad 10

citrus ginger vinaigrette (GF)

(Add) crispy pork belly 3, shrimp 5

***Handcrafted Burger 8**

brioche bun, LTOP

(Add)

artisan fries 5, crispy pork belly 3, fried egg 2, mushrooms 1.5, cheese (pepperjack or cheddar) 1.5

- **SIDES** -

Mac -n- Cheese 7

béchamel, panko

(Add 3) Crispy Pork Belly

Pork Green Chili 6

corn chips

Spicy Warm Potato Salad 6

grilled red onions, celery, sweet peppers

House Green Salad 6

organic greens, assorted veggies, scallion vinaigrette (GF)

House Cut Fries 5

(Add 3) green chili, pimento fondue, truffled parmesan

Ginger Glazed Carrots 5

thyme, garlic, (GF)

Colorado Succotash 7

charred corn, poblanos,

bean trio, roasted tomatoes (GF)

Sauteed Spinich 6

garlic, chili oil (GF)

**SATURDAY & SUNDAY
BRUNCH**

10AM-3PM

- **\$13 BOTTOMLESS** -

Mimosas

Bellinis

Bloody Marys