**4 for $44**

**Soup & Salad**

**Smoked Shrimp Bisque**

**Steamed Edamame**

**With choice of Thai Sweet Chili, Smoked Salt, or Chesapeake Style**

**Miso caesar Salad**

**Appetizers**

**Kakuni bao buns**

Kakuni Braised Pork Belly served on freshly steamed Bao Buns with Lettuce and Whole Grain Aioli.

Oysters Motoyaki (Rockefeller) (GF)

Locally Sourced Oysters topped with Spinach, Miso Aioli, Shredded Parm and Panko Bread Crumb.

Korean BBQ Spring roll

Korean BBQ Beef and Kimchi Spring roll served with Scallion Aioli

Tavern Kalbi Fries (GF)

Kalbi Braised Beef Short Ribs and Green Tomato Kimchi served over our Sidewinder Fries topped with Spicy and Scallion Aioli.

**Entrees**

Thai Shrimp and Grits (GF)

Locally Sourced Shrimp, Bell Peppers, Onion, and Heirloom tomatoes in a Coconut Red Curry Sauce served over Stone Ground Grits with Scallions and Griddled lime.

Soul Bowl + $10

Fresh Made Ramen served in a Pork Tonkotsu Broth with Collard Greens, Roasted Corn, Smoked Spare Rib, Kakuni Pork Belly, Aji Tama (7 min soy egg) Scallions and house made Chili Oil.

Shem creek Fish fry (GF)

Miso Marinated Catfish fried to profection served with Sidewinder Fries and Southern Kimchi Slaw.

Huli huli Chicken (GF)

Hawaiian Smoked BBQ Chicken Served with Japanese Potato Salad, Garlicky Brussel Sprouts and Green Beans in a XO Sauce.

Smoked prime rib + $15

House Smoked Prime Rib served with Chili Garlic Mashed Potatoes and Sweet Tea Soy Glazed Carrots.

Desserts

Peanut butter Pie

Red Velvet

Key Lime Mousse