

SMALL PLATES

BEEF PICADILLO EMPANADAS 15

Pico • Lime Crema • Pickled Onion

CRAB CAKE MOFONGO 21

Fermented Tomatillo • Jalapeno • Avocado

PORK BELLY 17

Black Eyed Peas • Mango Habanero •
Sweety Drops

GULF SHRIMP CEVICHE 18

Red Onion • Poblanos • Sweet Corn •
Coconut-Citrus

GROUPEL CEVICHE 23

Cantaloupe • Peanuts • Pickled Peppers

TAMARIND CAESAR 14

Anchovies • Croutons • 1605 Manchego

FROM THE FARM

Special Thanks to Boyd Harvest Farms, Ireland Farms, and Petals of the Past.

FRIED OKRA 14

Grilled Peach • Furikake

JIMMY NARDELLO PEPPERS 15

Labneh • Pickled Shrimp • Adobo

SUNGOLD TOMATOES 14

Burrata • Scotch Bonnett • Marigold

CORN FRITTERS 15

Wiri Wiri Aioli • Scallions

ENTREES

Suggested wine or beer pairings listed below each entree.

YELLOWEDGE GROUPEL 38

Squash and Onions • Smoked Tomato

Beurre Blanc

Sancerre Crochet Domaine et Janine Loire 2023 15

JERK CHICKEN 29

Farro Risotto • Cherry Tomato •

Jerk BBQ • Pineapple Salsa

Verdil Los Arraez Spain 2022 14

CUBANO 18

Yucca Fries • Tamarind Calypso

Imperial Costa Rican Lager 5

PORK PORTERHOUSE 30

Coconut Creamed Corn • Okra Seed Salsa

Macha • Sweet Peppers

Monastrell Gran Pasas Jumilla, Spain 2020 9

BISTRO FILET 32

Shishito Fried Rice • Kudesha •

Potato Straws

La Closerie Du Pic Saint Loup 2016 12

16OZ PRIME RIBEYE 60

Stuffed Carmen Peppers • Chihuahua Cheese •

Hickory Smoked Butter

Luca Malbec Mendoza Argentina 2018 16

Dishes may include items not listed.

Substitutions are politely declined. We are happy to omit any items for dietary restrictions.

Parties of 6+ are subject to 20% gratuity.

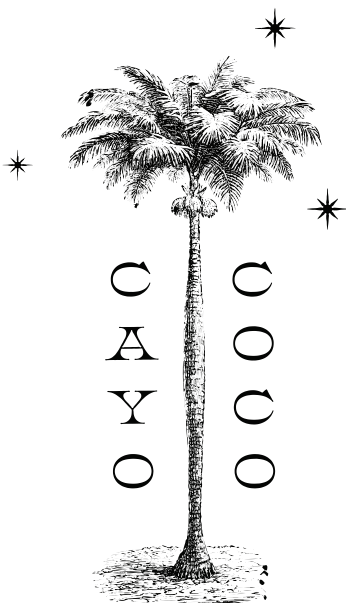
**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Executive Chef Chris Ippolito Owner Andrew Collins Managing Partner Josh Schaff

EL POSTRE

DESSERT

AFFAGATO	11
Espresso, Vanilla Bean Ice Cream <i>Rum Cream</i>	+ 9
SOPAPILLAS	11
Guava-Banana, Vanilla Bean Ice Cream	
PEACH CORNBREAD BREAD PUDDING	14
Chilton County Peaches, Vanilla Ice Cream, Maldon	
DARK CHOCOLATE PASSIONFRUIT TART	14
Coconut Whip	



CAFÉ

*Domestique Coffee Roasted in Alabama from
the Dominican Republic Ethically Sourced*

Cafe Cubano	5
Cortadito	6
Cafe con Leche	6
Americano	5

TEA

Hot Tea: Harney & Sons Paris, Chamomile, Cinnamon, Rishi Sencha Green	5
--	----------