

SMALLS

BUTTERMILK FRIED PRAWNS (6) , Creole seasoning, baja sauce	15
TRIPLE COOKED ROSEMARY CHATS , Schmaltz, remoulade	14
SHOESTRING FRIES , Rosemary salt, mayo (v)	10

SANDWICHES

PHILLY CHEESESTEAK , Angus mb4, griddled onion, fired green peppers, mushroom, jalapeno & American cheese on a 9" baguette *double meat add \$9	19
PO' BOY , Creole buttermilk fried prawns, iceberg, tomato, dill pickle & baja sauce on a 9" baguette roll	20
CORNED BEEF , House smoked Wagyu mb2, sauerkraut, bread n butter pickle, remoulade & provolone on light rye *double meat add \$10	19.5
CHICKEN , Brined, smoked & pulled, green mango & achiote slaw, dill pickles, Baja sauce on a 9" baguette	18
MUSHROOM & PROVOLONE MELT , Remoulade on toasted light rye (v)(vgo)	15
NICKEL PICKLE SALAD SANDO , House pickles, iceberg, tomato beetroot, daikon, carrot, achiote mayo on light rye (v) (vgo)	14

GLUTEN FREE BREAD ADD \$2 (V) Vegetarian, (VGO) Vegan optional, (GFO) Gluten friendly option. Please be aware our food is prepared in a small kitchen, our equipment comes into contact with gluten, shellfish, nuts, dairy, soy, and other common allergens. We cannot guarantee a 100% gluten-free or allergen-free environment. If you have a severe allergy or dietary restriction, please inform our staff.