

Chef's Features

PHO-RITO

Sliced steak/vietnamese noodles/bean sprouts/fresh basil & cilantro/peanuts/infused thai chili oil \$11.79

PICKLE BRINE CHICKEN SANDWICH **L**

Local Murray's NON-GMO chicken thigh/pickle brine/green papaya slaw/grilled jalapeno/avocado ranch/Tom Cat brioche roll \$12.49

WISCONSIN CHEESE CURDS

Cheddar curd/crispy batter/raspberry chili glaze \$8.79

AREPAS **L**

Corn flour dough griddled until crisp, split & filled with traditional ingredients to make a sandwich \$5.99

Carne Mechada (beef) Braised short rib/charred tomato butter/cotija cheese/pickled red onion
Rumberas (pork) Local pulled pork/cotija/cilantro/diced onions/chipotle orange aioli

PIZZA FRITTA **V**

Lightly fried crust/San Marzano tomatoes/roasted garlic/fresh basil/buffalo milk mozzarella \$11.49

CHIVITO STEAK SANDWICH **L**

Sliced steak/Local ham/sunny side egg/provolone/char grilled red pepper/tomato golf salsa \$10.99

TORITOS **GF**

Hot yellow peppers/queso blanco/crispy bacon corset \$9.29

CHAR GRILLED JERK WINGS **GF**

Jamaican jerk marinated chicken wings/Mezcal roasted magno puree/cilantro/lime wedge \$10.49

Street Plates

SZECHUAN PINEAPPLE BOWL

Half fresh pineapple/jasmine rice/szechuan crispy chicken/thai chili peppers/sesame seeds/scallion \$12.49

FRIED DUCK & WAFFLE

Roasted duck wings/tamarind glaze/sesame seeds/buttermilk waffle/maple ginger red cabbage \$14.99

BAYOU STREET PLATE **L**

Andouille sausage/fried catfish/Local Murray's NON-GMO chicken drumstick/molasses-cider slaw/collard greens/cornbread/honey compound butter \$15.79

Taco Truck

Tacos All tacos are served in pairs on lightly fried fresh corn tortillas with a side of house wonton chips or house corn chips (GF). Add a side of rice & beans for \$2.

KOREAN SHORT RIB TACOS

Braised beef/Koji slaw/charred tomato butter/soy chili glaze/grilled scallion \$8.49

CARNITAS TACOS **L** **GF**

Local pork carnitas/cilantro/chopped onion/chipotle orange aioli/shaved radish \$8.29

FRIED GREEN TOMATO TACOS **GF**

Cornmeal breaded tomatillo wedges/sweet corn relish/pickled jalapeno/poblano ranch \$8.29

NIGERIAN SUYA TACOS

Charred steak/organic peanut butter/suya spice/red onion/tomato/cilantro \$8.79

BAJA FISH TACOS

Blackened mahi/charred pineapple salsa/sl原因/avocado crema/tomatillo guacamole/avocado \$8.69

SWEET POTATO KALE TACOS **V** **GF**

Roasted sweet potato/sauteed kale/tomatillo guacamole/diced onion/avocado/kale chips/avocado crema \$7.79

MEZCAL INFUSED CHICKEN TACOS **L** **GF**

Local Murray's NON-GMO chicken thigh/Mezcal infusion/charred bell peppers & spanish onion/smashed avocado/sour cream/lime wedge \$8.49

NEW ORLEANS BBQ SHRIMP TACOS

Creole marinade/Tiger shrimp/green onion/lemon wedge/braised collard greens \$8.79

Burritos & Quesadillas

HUEVOS RANCHEROS BURRITO **L** **V**

Local eggs/black beans/charred street corn/spanish rice/crispy tortillas/pico de gallo/NY white cheddar/avocado crema \$10.99

CARNITAS CHIMICHANGA **L**

Local pork carnitas/NY white cheddar/black beans/rice/avocado crema/pico de gallo \$12.29

BEEF BULGOGI BURRITO

Marinated steak/purple cabbage/roasted asian pears/grilled scallion/jasmine rice/ginger wrap \$11.79

CORNELL CHICKEN QUESADILLA

NY white cheddar/cotija/scallion/avocado crema/smoked tomato salsa \$10.29
Sub: Carnitas +1/Short Rib +2

"Food is our common ground, a universal experience..." -James Beard



VEGETARIAN



GLUTEN FREE



VEGAN



LOCALLY SOURCED

BAO Down

PORK BELLY BAD BUN **L**

Local pork belly/hoisin/sriacha mayo/pickled vegetables \$5.49

PINEAPPLE TERIYAKI BAD BUN **VG**

Crispy fried tofu/pineapple teriyaki sauce/sesame ginger broccoli slaw/pineapple salsa/grilled scallion \$5.29

FRIED CHICKEN BAD BUN **L**

Local NON-GMO Murray's chicken/zesty orange sauce/sesame galbi cucumbers/toasted sesame seeds \$5.49

Mac & Cheese

SMOKED GOUDA MAC **V**

Cavatappi pasta/béchamel/smoked gouda/toasted panko crumb
Half \$6.49/Full \$11.99

BACON SMOKED GOUDA MAC **L**

Cavatappi pasta/béchamel/smoked gouda/Local bacon/toasted panko bacon crumb Half \$8.99/Full \$15.49

BBQ SHORTRIB MAC

Smoked gouda mac/bourbon bbq braised short rib/crispy fried shallots/smoked salt/panko bacon crumb
Half \$8.99/Full \$15.49

CRAB MAC

Smoked gouda mac/deconstructed crab cake/parsley/lemon wedge
Half \$8.99/Full \$15.49

SOUTHERN FRIED MAC & CHEESE

Smoked gouda mac/Local Murray's NON-GMO chicken drumstick/crumbled cornbread Half \$8.99/Full \$15.49