

BUNGALOW

- D O W N T O W N D I N I N G -

small plates -

Foie Gras & Grits Blackberry Gastrique, Charred Corn, Carbonated Blackberry	36
Crab Corn Chowder House Infused Chili Oil, Bacon Lardons,	23
Wild Mushroom Avocado Toast Umami Guac, Pickled Veg, Queso Fresco, Butter Poached Morel	21
Dynamite Shrimp Wasabi Avocado Mousse, Chili Corn Relish, Cucumber, Sweet and Spicy Aioli	21
Peach Parfait Honey infused Greek Yogurt, Seasonal Fresh Fruit, House Granola	15
Cinnamon Roll Chef's Secret Recipe, Brown Butter Cream Cheese Icing, Brown Butter Bits, Crispy Sage, Lemon Zest	10

large plates -

Lobster Benedict Cheddar Biscuit, Butter Poached Lobster, Poached Egg, Sherry Hollandaise	27
Apricot Chicken 10oz Airline Chicken Breast, Apricot Glaze, Crispy Shallot, Green onion, Herbs Fines	34
Ribeye & Eggs 8oz Cajun Marinated Ribeye, Texas Butter, Poached Eggs, Charred Jalapeno, Papas Bravas	40
Fish Shrimp & Grits Crispy Gulf Red Snapper, Gulf Shrimp, Parmesan Stone Ground Grits, Andouille Tomato Gravy	46
Stuffed Brulee French Toast Challah bread, stuffed with blackberry crème patisserie, crème brûlée, fresh berries, and white chocolate tuille.	21
Bungalow Breakfast Scrambled Eggs, Nueske's Bacon, Papas Bravas, Mixed Greens	28
Fried Duck Confit Cornbread Waffle, Strawberry Hot Honey, Strawberry	35

FINE CUTS

8oz Filet Mignon	58
14oz Bone in Filet	74
14oz Prime New York Strip	65
16oz Prime Cajun Marinated Ribeye	75
32oz Prime Tomahawk Ribeye	185

ADD-ONS AVAILABLE

Lobster Tail 4 oz Canadian Cold Water	22
Gulf Shrimp 4 House Seasoned Jumbo Shrimp	12
Foie Gras 3oz Seared, Malden Salt	33

HOUSE BUTTERS

Garlic Herb	6
Truffle Garlic Herb	8
Hickory Smoked	6
Cajun Spicy	6
Foie Gras	9
Texas Butter	6

a la carte -

Cheddar Biscuits (2) House made, Salted Whipped Butter	13
Buttermilk Pancakes (2)	8
Stone Ground Grits Just really good grits	9
Bacon (2) Nueske's Smoked Bacon	4
Papas Bravas Roasted Pepper Aioli, Cheddar Mornay, Herbs Fines, Spanish Paprika	8
Asparagus Grilled or Fried, House Lemon Pepper, Charred Citrus	15

**ITEMS MAY CONTAIN GLUTEN, SHELLFISH, OR RAW EGG. THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS*