



OCTOBER 2011

STARTERS

- Blue Heron Farm Little Gem** buttermilk blue cheese dressing, sweet bacon, breadcrumbs, farm egg 8.5
- Bol Jol Bruschetta** salt cod, Oakland tomatoes, roasted garlic, scotch bonnet, wild parsley, lime, toast 8.
- Mixed Leaf Salad** persimmons, cucumbers, citrus vinaigrette 7.25
- Phoulourie** split pea & wild nettles, dandelion, apples, shado beni 7.5
- Maroon Jerk Cornish Hen** coco red beans, sour cream, chervil 9.5

note: we serve bread upon request

Our produce, fish, meat and poultry are sourced locally when possible and come from farms, fisheries and ranches with sustainable practices

MAINS

- Miss Ollie's Fried Chicken** 18.
savory corn bread pudding, collards, chicken gravy
- "La Caja" Pork** 18.
twice fried plantains, sweet potatoes, martinique chien, pickliz
- Whole Escovitch Snapper** 21.
pickled vegetables, rice & pigeon peas
- Market Plate** 16.
plantains, red beans, fried green tomatoes, okra, sour cream, avocado
- Goat Curry** 21.
Circle "O" goat, english peas, butternut squash, baras bread

SIDES

- Plantains** 4.
- Rice & Peas** 4.
- Pickliz** 3.