

# appetizers

# WARM CAROLINA CRAB DIP - \$16

Creamy combination of crab meat, cream cheese, and cheddar cheese with old bay and other seasonings. Served with grilled pita.

#### FRIED BOUDIN BALLS - \$14

The flavors of New Orleans in a bite; smoked Andouille sausage, chicken livers, the holy trinity, Creole spices and seasonings, combined with rice, fried until golden brown. Served with a side whole grain mustard sauce.

# entrées

# COUNTRY CAPTAIN - \$18

Chicken thigh braised with tomato, onion, bell pepper, hot sauce, and currants, flavored with curry powder and served over Carolina gold rice.

\*GA/SC rooted with spices imported to the coastal towns and incorporated into the local cuisine. Said to be one of the first instances of fusion cooking in America.

#### CREOLE JAMBALAYA - \$21

Chicken, Andouille sausage, and shrimp with the holy trinity, garlic, and tomatoes in a spicy broth with Carolina gold rice.

\*Historical evidence shows that Jambalaya is rooted in the cuisine of France and Spain, but is also undeniably similar to Jollof rice of West Africa.

# dessert

# **BLEEDING HEART BEIGNETS - \$8**

Strawberry jam filled heart shaped New Orleans style doughnuts.





# DINNER SPECIALS

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# potion cocktails

#### THE ALLURE - \$16

Fresh sweet cherries muddled with honey, lime juice and orange bitters. Mixed with Makers Mark Bourbon.

# HEX THE EX - \$16

House infused Earl Gray Vodka, Amaro Avena, and mint simple syrup.

#### AGELESS LOVE - \$15

Bully Boy Estate Gin, lemon juice, rosemary simple syrup, and a few dashes of Peychaud bitters.



# DEADWICK'S SPELL KITS

Available for purchase on February 14th, at the Voodoo Valentine event only.

#### THE ALLURE

Purpose - Attraction
Rose, cinnamon, damiana, pink peppercorn

# HEX THE EX

Purpose - Expulsion

Calendula, black salt, eucalyptus, thyme

# AGELESS LOVE

Purpose - Preservation Lemon balm, damiana, calendula, rosemary



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