



DINNER

Salads

- ROMAINE CAESAR SALAD** 24
Caesar dressing, white anchovies, Parmesan cheese, croutons
D G
- KALE & SWEET POTATO** 24
goat cheese, grilled plantain, almonds, tahini dressing
D TN V
- HYDROPONIC FARM ORGANIC MIXED LEAF SALAD** 20
tomato, cucumber, red onion, dried sweetened cranberries, citrus vinaigrette
V

Add-Ons

- 2 CHICKEN SKEWERS** 15
- 2 SHRIMP SKEWERS** 18
SF

Stew House

- WEST INDIAN CREOLE CONCH** 35
tomato gravy, pepper, onion, celery, pigeon peas & rice
SF
- CURRIED GOAT** 34
pigeon peas & rice
- SEAFOOD CURRY** 38
snapper, shrimp, lobster in coconut curry, pigeon peas & rice
SF

Sauces

- GARLIC HERBS BUTTER** **D** | **GREEN MOJO** **V** | **BBQ SAUCE** | **APPLE CIDER GASTRIQUE**

House Smoked

- SLOW COOKED MEATS FOR 5 TO 6 HOURS**
- ST. LOUIS BABY BACK RIBS** 28
- SMOKED HALF CHICKEN** 32
- BEEF SHORT RIB** 35

From the Grill

- C-LEVEL PORK CHOP** 34
12 OZ
- LOCAL LOBSTER** 50/LBS
SF
- LOCAL CRAYFISH** 55
SF
- SNAPPER FILLET** 32
8 OZ
- GROUPEL FILLET** 35
8OZ

Sides

- FRENCH FRIES** 6
- MAC & CHEESE** 10
D G
- PIGEON PEAS & RICE** 8
D
- CORN ON THE COB** 8
D
- HERBS AND ROASTED POTATOES** 10
D
- GREEN SALAD** 6
V

Bites

- JERK CHICKEN WINGS** 18
Parmesan, green mojo sauce
D G
- C-LEVEL JOHNNY CAKES** 12
D G
- BEER-BATTER MAHI MAHI BITES** 12
tartar sauce, charred lemon
D G
- FRIED CALAMARI** 12
horseradish mayo, charred lemon
D G

Desserts

- MOLTEN LAVA** 14
dark chocolate lava cake, Gianduja fluid heart, berry sorbet
G TN
- BANANA CREAM PIE** 10
caramelized bananas, banana mousse, vanilla whipped Ganache, pâte sucrée, dulce chocolate
D G
- PINEAPPLE-ROSEMARY GATEAUX** 12
White chocolate-pineapple mousse, pineapple rosemary compote, lemon rosemary sponge, white chocolate crunch, rosemary ice cream
D
- HOMEMADE GELATO** 4 PER SCOOP
chocolate, vanilla, rosemary
D
- HOMEMADE SORBET** 4 PER SCOOP
guava-raspberry, mango-passionfruit
V



D dairy | **G** gluten | **TN** tree nut | **SF** shellfish | **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.