



STUBBORN SEEDS



TAPAS

SPANISH CHARCUTERIE \$22

chef's selection of international cheeses and cured meats, served with fruit, nuts, blue brie local jam, and crispy flatbread

CRISPY BRUSSELS \$9

Pancetta & Honey

MARINATED OLIVES \$6

garlic + herb marinated medley of olives

CALAMARI \$13

Rice flour dusted crispy calamari. Served over salmorejo, with cilantro aioli

PLANTAINS \$6

Goat cheese Stuffed Plantains

BABAGANOUSH \$12

eggplant and tahini, served with crispy pita

HOUSE HUMMUS \$11

Topped with crispy chick pea pearls, and Spanish paprika. Served with lavash

CEVICHE DE CAMARON \$15

shrimp ceviche with crispy tostones

OYSTERS ON THE HALF SHELL

St Parish, LA. Served with house minonette and crackers. \$4 ea.

SOUP & SALADS

ROCKIN' TO THE BEET \$12

Marinated beets, arugula, goat cheese, roasted pistachios, blood orange vinaigrette, local honey

KALE SALAD \$11

Massaged kale, orange vinaigrette, figs, green apple, grape tomatoes, pickled onions, manchego

ADD-ONS

\$8 Chicken \$10 Shrimp \$12 Salmon

SANDWICHES

CUBAN \$15

house mojo-marinated pork roast, ham, swiss cheese, and pickles, served with fries

DUCK CONFIT MELT \$19

Shredded duck, Tomato, Raspberry gastric, Arugula

SOFT SHELL CRAB SANDWICH \$22

Tempura batter fried soft shell crab on brioche bun, mixed greens, tomato, red onion, remoulade sauce.

PORK BELLY TACO \$16

pork belly, miso glaze, asian slaw, sriracha aioli

CHICKEN TIKKA WRAP \$16

Grilled Chicken in cream curry sauce, mixed greens, tomato, red onion, on a tomato basil wrap

CLASSIC BURGER \$18

Lettuce, tomato, muenster cheese, red onion