

FOOD

Oysters

Raw \$19/half dozen
½ PRICE AFTER MIDNIGHT!

Fried \$20/half dozen
Buttermilk & cornmeal

Jars

*served with
saltine crackers & Tabasco*

Pimento Cheese \$7

Smoked Salmon Rilette \$10

Curried Chicken \$9

Shrimp Cocktail \$14

Caesar Salad \$10

Burger du Nord \$14.50
*Sharp cheddar, lettuce, pickles,
secret sauce. Served with fries*

Bucket of Fried Chicken \$16
Sweet & sour, BBQ, ranch

Stuffed Shells \$12
Ricotta, kale, mozzarella, red sauce

Parker House Rolls \$5
Fresh baked, with garlic butter

French Fries \$6

BEER & WINE

Wine

SPARKLING

NV Bisson, *Glera*, Veneto, IT \$13/50
NV Guy de Forez, *Champagne*, FR \$18/85

WHITE

2013 Pierre-Henri Gadais, *Muscadet*,
Loire, FR \$11/40

2015 Sulauze, *Grenache Blanc*,
Provence, FR \$12/45

ROSÉ

2015 Roquefort, *Grenache Blend*,
Provence, FR \$11/40

RED

2015 Lapierre, *Gamay*,
Raisins Gaultois, FR \$11/40

2015 Ne Timeas, *Syrah Blend*,
North Coast, CA \$12/45

Beer

DRAFT

Anchor California Lager \$6
Anchor Liberty IPA \$6
Fieldwork Daypack Pale Ale \$6
Craftsman 1903 Lager \$6
Belhaven Stout (nitro) \$6
Old Speckled Hen (nitro) \$6

BOTTLES & CANS

Miller High Life \$3
Tecate \$3
Fort Point Kölsch \$7
Headlands Pt. Bonita Pilsner (16oz) \$9
Mother Earth "Bookoo" IPA \$7
Detour Double IPA \$8
Hofbräu Hefe Weizen \$7
Einstök White Ale \$8
Aspall English Dry Cider \$10

Erdinger NA \$6