

The EBENEZER

Small Plates

Charcuterie Board \$28

Chef's Choice Of Regional Artisan Cheeses And Meats, Fruit Preserves, Crackers, Candied Pecans

Spinach Artichoke Dip \$9

Served With Nachos

Ahi Tuna Crisp \$16

Crispy Wonton Skins Topped With Thin Sliced Ahi Tuna, Jalapeno, Avocado, Signature Soy Sauce

Jumbo Shrimp Cocktail \$13

Poached In Court Bouillion

Shrimp And Crab Ceviche \$11

Served With Crostini

Brussel Sprouts \$9

*Tossed in Balsamic Vinaigrette, Roasted Red Pepper, Honey, Bacon,
Topped with Parmesan Cheese, Balsamic Glaze*

Parmesan Truffle Fries \$7

Served With Garlic Aioli

Wings \$13

Glazed With Whiskey Maple Sauce

Truffle Mac & Cheese Bites \$9

Stuffed With Elbow Noodles, Gouda Cheese Roasted Red Pepper Sauce

Vegetarian Flat Bread \$12

Pesto, Italian Cheese Blend, Wild Mushrooms, Balsamic, Herb Blend

Prosciutto Flat Bread \$14

Topped with fresh Blueberries, Goat Cheese, Prosciutto, Honey

Carnivore Flat Bread \$14

Pancetta, Local Pepperoni, Italian Cheese Blend, Red Pepper Coulis

Ahi Tuna Sliders \$12

Two Sliders With Avocado, Kale Slaw, Aioli With A Side Of Our Signature Soy Glaze

Pulled Pork Sliders \$9

Two Sliders With Our Whiskey Infused Maple BBQ Sauce Topped With Slaw

Brisket Sliders \$9

Two Sliders Served On A Brioche Bun With Our Whiskey Infused Maple BBQ Sauce Topped With Slaw

Lamb Shank \$24

Saffron Risotto, Rosemary Mint Sauce

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Desserts

Chocolate Lava Cake \$8

Dessert Cocktails

P.P.C. \$16

Peanut Butter Whiskey, Cream, Vanilla Infused Caramel Syrup

Boozy & Bougie \$16

Plantation 5 Year Rum, Luxardo, Chambord, Bailey's Irish Cream

NOLA Dreamsicle \$16

Hennessy V.S., Clement Creole Shrub, Bailey's Irish Cream

THE DUDE \$15

Tito's Vodka, Kahlua, Cream, Vanilla Infused Caramel Syrup