

Bar Menu

BAR FOOD

Honey Hot Wings | \$18 celery, carrot, buffalo sauce, caramelized honey, creamed blue cheese

Fried Cheddar Grits | \$17 crawfish etoufée, andouille sausage, arugula, pickled fresno chiles

Fried Brussel Sprouts | \$12 double -smoked bacon, maple glaze, chopped pecans, pomegranate seeds

Crawfish Mac 'n Cheese | \$14 cavatappi pasta, pepper jack mornay

Bacon-Wrapped Jalapeños | \$14 ghost pepper jack cheese, roasted bell peppers, honey chipotle aioli

The Laura Deviled Eggs | \$12 fresno chiles, bacon, paprika

Chopped Beef Tacos| \$24 avocado, fried tortilla strips, cilantro, pickled red onion, cabbage slaw, green chile salsa

Hatch Chile Hummus | \$14 jalapeño, black beans, toasted pita, cucumber, cilantro

Chopped Salad | \$18 avocado, black beans, grape tomato, garbanzo beans, chopped egg, cheddar cheese, romaine, red cabbage, smoked chicken, chile ranch dressing

Market Salad \$16 local greens, farm fresh vegetables, crushed pecans, dijon citrus vinaigrette

H&O Burger | \$21 chipotle bbq sauce, fried onion ring, thick cut bacon, bibb lettuce, tomato, ghost pepper jack cheese, brioche bun

Pork Belly BLT| \$22 cabbage & apple slaw, basil mayo, sliced tomato, leafy greens, thick cut bacon, house potato chips

gf = gluten free, veg = vegetarian, v = vegan consuming raw or undercooked meat poultry, seafood, or eggs may increase your risk of foodborne illness

