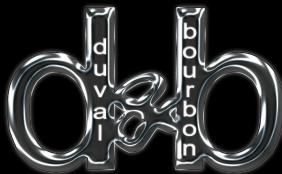


SUSTAINABLE - LOCAL



VIBRANT - BOLD FOOD

BAR BITES

COOL RANCH & FRESH SALSA 7.00

The best salsa you've ever had. Fresh and made in-house daily with only the finest local ingredients Chef can get his hands on. The pairing with cool ranch tortilla chips is a revolution. So good, Chef ships to his friends all around the country.

BAR PRETZELS 8.00

Bavarian warm and soft pretzels nuggets, poached and baked with chunky Maldon sea salt. Served with a brie cheese dip on the side for that little bit of D&B love.

VG JACK FRUIT RANGOON 10.00

Citrus marinated jack fruit with a light, smokey flavor mixed with Vegan cream cheese and fresh, local green onions, wrapped in a wonton. Served over a bed of sweetly dressed cabbage slaw with granny smith apples.

v COCONUT TOFU SLIDERS 12.00

Aged tofu coated in a light mixture of coconut flakes and panko. Fried and placed on a soft, toasted bun with citrus slaw, fresh herbs and crispy onion strings. Topped with a drizzle of agave.

FRESH FRIES 7.00

Made in-house from a very special spud. Different flavor specials every week or served plain with sea salt. Served with homemade ketchup on the side or whatever sauce suits today's fresh fry flavor.

UNIQUE STARTS

Changes seasonally to provide the freshest, local ingredients

NOLA BBQ SHRIMP 14.00

New Orleans favorite: sauteed gulf shrimp in a briney, dark Abita Amber Beer BBQ sauce. A surprisingly light but deep flavor. Served over a sweet grit cake.

CRISPY SPRING ROLL 12.00

Clear rice wrapper rolled and fried with delicate local greens, vermicelli noodles, smoked crispy pork belly, Key West pink shrimp, cilantro lime aioli, and cool cucumbers. Finished with a unique Nouc Cham peanut sauce.

DIVER SCALLOP CEVICHE 11.00

A unique take on a favorite. Caught off the coast delicate scallops, thinly sliced and marinated in a citronette with bermuda onions and local heirloom jalapeno. Lightly smoked and finished with tarragon oil.

BOURBON BACON FLIGHT 13.00

Three unique takes on bacon around the world. Each house-made slice is unique to its origin. Bourbon barrel maple glazed, Heirloom Tabasco pepper and Italian herb Pancetta Affumicata.

CHARBROILED NOLA OYSTERS 14.00

Chefs favorite treat! Sustainable, imported oysters grilled over an open flame and kissed with a spiced garlic butter mixture as they cook. Finished with melted Parmigiano Reggiano and a light citrus mignonette. Served over a bed of arugula and fresh, thick cut toast to soak up all that good stuff at the end.

Rockerfeller style (adds our house bacon and jalapeno) 3.00

ALLIGATOR TEMPURA 12.00

Fresh, farm raised Florida gator inside a pillowy, crispy fritter served on a bed of smoked lime slaw and avocado crema.

SCRATCH SOUPS & SALADS

Add Hickory Grilled Chicken or Shrimp to any salad for just 6.00

NOLA SEAFOOD GUMBO

Fresh gulf shrimp, crab, and Andouille Sausage made in a traditional sassafras and roux base. Served over basmati rice.

Cup 7.00 Bowl 9.00

VG SMOKED PORTABELLO MASSEMAN CREAM

Smoked Portebello mushrooms accompany this sweet Massaman and coconut milk soup. Completely turned on edge by the small drops of mango heirloom Tabasco house-made hot sauce and crispy onions.

Cup 6.00 Bowl 8.00

VG v GF D&B HOUSE SALAD 12.00

Crisp field greens, hearts of palm, poached pear slivers, and candied cashews tossed in our house-made white miso citrus and herb vinaigrette

v SHAVED BRUSSELS & BEET SALAD 14.00

Shaved organic greens, julienne of golden beets, and Japanese pomegranates are dressed with lime pearls and tossed in a shallot vinaigrette, set a top a crispy goat cheese round.

D&B CEASAR 10.00

Organic Romaine, chiffonade of fresh basil, and house-made smoked garlic butter croutons tossed in our homemade lemon Caesar dressing. Finished with bacon lardons and imported Parmigiano Reggiano.

SHRIMP REMOULADE 14.00

A NOLA classic. Head on gulf shrimp, butter poached and lightly grilled. Served upon a fried green tomato, organic frissee' tossed in a remoulade, and finished with tarragon oil.

SEASONAL ENTREES

Fresh Pasta Selctions

TEA SMOKED DUCK BREAST

PHO 38.00

Beautiful Duck breast cold smoked with black oolong tea, adding a light smoked flavor before being seared to perfection. Placed on top of fresh, thin rice noodles with cilantro, lime basil, bean sprouts, thin sliced Bermuda onions, and green onions. The waitstaff will pour over the aromatic, healing broth table side. Sure to wake up the senses and relax the mind.

JULE'S CREOLE CRAB 34.00

Fresh, local jumbo lump crab meat in a sweet and spicy limoncello beurre blanc served with broccolini over fresh saffron tagliatelle.

VG PAPPARDELLE

BOLOGNESE 27.00

Organic tempeh is soaked in red wine and cooked for hours with a medley of fresh vegetables and organic Italian tomatoes. Fresh herbs and green field peas are added over house-made pasta.

FRESH CATCH

FILET OF HOG FISH 36.00

This local Fish is a Floridian hometown favorite. Crispy skin seared in key lime butter placed on a quinoa risotto with micro cilantro.

FRIED RED FISH 37.00

Cherry pepper agro dolce over grilled baby boc choy and basmati vegetable fried rice

LOBSTER BUTTER LOBSTER 41.00

Spiny Florida lobster tail poached in lobster herb butter and then grilled immediately before serving. Brushed with citrus spice placed over a saffron grit cake with white asparagus.

DAY BOAT SCALLOP 35.00

Large sea scallops are dipped in house made bacon dust, creating a unique, flavorful, crispy crust. This dish is served over organic parsnip risotto and seasonal root vegetables.

CRAZY FISH RUBY TROUT 36.00

Seared crispy skin on a bed of arugula, Cipollini onions and heirloom tomato tossed in a warm bacon sherry vinaigrette. Finished with a balsamic and beurre blanc sauce.

Fresh Cuts & Chops

All specialty items cut in house daily

DOUBLE CUT BONE-IN PORK FILET 37.00

Bone-in Durroc pork, smoked shortly with a mix of cherry and apple wood, then finished on the grill to sear in flavor. Placed over our citrus mash with a Sambuca and pear beurre blanc. Topped, for fun, with GBD onions. (golden brown and delicious).

BONE-IN RIBEYE 39.00

This delicious cut is special only to D&B restaurants, It's the Ribeye you love. A bone-in, 16oz, steak cut fresh in-house. Perfectly seared and finished with voodoo butter. Brulee'd Brussels and crispy ranch fingerlings accompany this dish to finish off the classic meat and potatoes presentation.

PRIME NEW YORK 42.00

Aged prime strip is sliced and set a top silky citrus celeriac root and parsnip puree, dressed with voodoo butter and served with prosciutto field peas.

CHIMICHURI CHURASCO 34.00

Our scratch made Chimi graces this inside cut grilled skirt steak. Served over a delicious yuca mofongo and sprouted cauliflower. Dressed with lime and cilantro pearls for a little extra flavor.

BONE-IN CHICKEN BREAST 29.00

Skin on, bone-in breast of Harris Chicken, Jerk style with basmati rice pilaf. Set a top a Jamaican curry cream with sweet, deep notes of fall flavors and seasonal root vegetables.

CONFIT OF CHICKEN 38.00

Herb and garlic poached thigh and drum. Crisped skin, placed over a rich Yukon gold citrus mash and today's fresh vegetable.

VG VOODOO CAULIFLOWER STEAK 29.00

Vegan Voodoo butter dresses this thick cut cauliflower, smoked lightly and then placed in the deck broiler to lock in the flavor. We marinate it for 24 hours before smoking it in apple wood and oak, for a rich, deep flavor. Served with brulee'd brussels and seasonal root vegetable

KIDS BITES

CHICKEN FINGERS 12.00

Lightly breaded panko tenders, served plain or with choice of sauces. Served on a grit cake for the adventurous kiddo, or with French fires. Tenders are not breaded with any dairy and can be grilled to omit gluten. Can also be served with any of our house-made dressings.

CHICKEN NUGETS 10.00

Organic, breaded chicken nuggets with house-made ketchup. Served with celery root puree, a healthier option for our little patrons. Don't worry, your kids will swear they're eating mashed potatoes.

GLUTEN-FREE GNOCCHI 10.00

Delicious, fresh gnocchi pasta served one of two ways with the little ones in mind. Toasted with butter, imported Parmigiano Reggiano, and a little basil or tossed with today's fresh veggies and vegan Bolognese tomato sauce.