

TWO HOMMÉS

GLUTEN FREE / OPTION AVAILABLE*
CONTAINS SHELLFISH**

Small Plates

House Salad* 13	Za'atar Zucchini (VE)* 14
arugula, goat cheese, blueberries, candied pecans, honey-lime vinaigrette	Gloria's Shito, crema, hella herbs, crunchies
Smashed Potatoes 15	This Is, A Tasty Burger 23
labneh, lula mae's, fried rosemary	short rib, caramelized onions, pickles, cheddar, Gold-Coast BBQ Sauce, fries
Honey Berbere Chicken Bites 18	Soup Du Jour* 10
house pickles, citrus aioli	ask the hommés
Fish Tostada 14	Suya Shrooms + Greens 15
seasonal fish, black beans, cotija cheese, pickled onions, cilantro-lime crema, cilantro	peanuts, oyster mushroom, grilled snap peas, garlic sauce
Plantain + Crab** 20	Lamb + White Bean Hummus 21
panko fried plantain, crab salad	Hommémade flatbread, yassa onions, lamb bits, Gloria's Shito
Grilled Broccolini 17	Pear + Apple Salad 15
candied walnuts, lula mae's chili oil, garlic sauce	dinosaur kale, walnunt, shallot, dill, garbanzo humboldt fog goat cheese, pear vinegerette

Mains

Root Beer Braised Short Rib* 44	Crispy Chicken Maáfe 25/38
8 hour braised short rib, whipped sweet potato tri-color carrots	peanuts, half bird, pickled chilis, maáfe sauce
Lamb Dibi Ssam 52	Big Fish Spring Dish 68
Senegalese smoked lamb shoulder, bib lettuce, Green Shito**, pikliz, suya peanuts	tomato butter, grilled market greens, crispy potato
The Jollof Platter* 28	Garlic Noodle 22
Ghanian Jollof Rice, bomb azz black beans, plantain, arugula salad + Option to add protein for additional charge SAUCES: SCALLION, BBQ JERK, CILANTRO-LIME CREMA, HABANERO	cilantro, thai basil + Option to add protein for additional charge add Gloria's Shito +2

(ALL SAUCES REQUESTED ON THE SIDE WILL BE AN ADDITIONAL CHARGE)

Added Protein
Add your choice of protein to any Jollof Platter or Garlic Noodle or enjoy A La Carte

BBQ Jerk Cauliflower (VE) +6	Chili Garlic Chicken +7
Berbere Shrimp +8	Fried Catfish +12
Lemon Garlic Salmon +15	Branzino +18
(3) Herb'd Lamb Chops +22	Root Beer Braised Short Rib +22

Craft Cocktails

Mango Margarita 17
blanco, lime juice, mango puree, agave
Spicy Pineapple Margarita 17
blanco, lime juice, pineapple puree, habanero tincture, agave, egg white
Sentinel Sour 18
whiskey, lime juice, soursop, ginger
Mezcalifornia 18
espadin, watermelon, mint, lime
Beet Infante 18
beet, lime, orgeat, agave
Young Fashioned 20
bourbon, maple syrup, luxardo cherries, black walnut bitters
Cognac & Coffee 20
cognac, cold brew coffee, st. germaine
Bahia Beach 19
Seven Waves Umburana Cachaça, tangerine, coconut, lime

Non-Alcoholic

HomméMade Lemonade 5
made daily
Mocktail of The Week 10
made daily
Bottled Soda 6
Coke, Sprite, Ginger Beer
Can Soda 5
Diet Coke, Coke Zero
Sparkling Water 10

Brews

Red Stripe	7
Modelo	7
Guinness Stout	7

Wine

Enjoy our rotating selection wines. Ask your server for the latest recs

Kumusha Cabernet Sauvignon	14/56
Kumusha Sauvignon Blanc	14/56
So Far Out "Bright White"	15/58
Field Recordings Chenin Blanc	16/62
Aslina Chardonnay	16/62
PINKE PINKE Rosé	13/52
Doralice Orange Wine	16/61
Champagne	11/35
Muscadet La Tourlaudière	14/56

Sweets

Chocolate Tres Leche 12
chocolate mousse, puffed rice
Greek Yogurt Panna Cotta 15
preserved meyer lemon, green apple granita
Plantain Sticky Cake 15
bourbon toffee sauce, plantain chips, ice cream
Coconut Rice Pudding 12
coconut sorbet, seasonal fruit, crispy rice

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Sunday Brunch

Shrimp & Grits 23	HomméMade Biscuits 15
jollof cream sauce, Option to add protein for additional charge	honey butter, strawberry jam
Chicken & Waffles 20	Bread Pudding Bites 12
honey berbere chicken bites brown sugar waffle, berries	berry sauce, fresh fruit
Crab Cakes 20	Lamb Sausage Sando 16
arugula, citrus aioli	HomméMade lamb sausage, soft scrambled egg, arugula, shito-crema, cheese +1
Black Bean & Egg Tostadas 12	Farmer's Market Fruit Bowl 14
salsa verde or habanero, cilantro lime crema, option to add shrimp, chicken or short rib for additional charge	seasonal fruit, greek yogurt, berry compote, granola, honey, toasted coconut
Smashed Potatoes 15	Honey Berbere Chicken Bites 18
labneh, lula mae's, fried rosemary	house pickles, citrus aioli
Garlic Fries 9	THE PERFECT PANCAKE 25
house seasoning, garlic butta	ice cream, cinnamon-maple syrup

Lunch

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