

Est. 2015

True

KITCHEN + BAR

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## FINISHERS

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*All desserts are house-made*

### 8 Layer Chocolate Cake

Belgian chocolate ganache | 10

### Cheesecake

Inquire with server for current flavor | 9

### Ginger-coconut Creme Brûlée

Custard base with ginger, toasted coconut,  
served with seasonal fresh berries | 8

### Skillet Cookie

Double chocolate hazelnut, vanilla bean  
ice cream, caramel sauce, sea salt | 8

### Tres Leches Cake

Seasonal fruit, served chilled | 8

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Please let your server know about food allergies.

Our kitchen uses ingredients with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

# == GET HAPPY HOUR ==

*Monday - Saturday, 4:00 - 5:30PM*

# == BE SOCIAL HOUR ==

*Friday + Saturday, 9:00 - 11:00PM*

## Shrimp + Grits

Polenta, creole cream sauce, onions, peppers | 8

## Panko Chicken Breast

Brown butter mashed potatoes, Gruyere beschamel | 8

## Short Rib Nachos

House-made chips, white cheddar, tomatoes,  
poblano crema, fried jalapenos | 8

## Oyster Po'boy

Panko, Napa cabbage, tomato, house remoulade,  
served with chips | 8

## Asian Pork Tostada

Napa cabbage, mango bbq, pineapple slaw,  
served on a crispy wonton | 8

## Garlic Fried Rice

Topped with fried egg | 6