

TASTE

222

DAILY SPECIALS

MONDAY

Burger + Beer combo - \$16
House Burger + Stella Artois

TUESDAY

Rotating Tacos - 3 for \$12 - ask your server
Tasting pours of our favorite Tequilas + Mezcal

WEDNESDAY

Wing Wednesday - \$1 wings (orders of 6)
Select bottles of Wine on sale
Tasting pours of our favorite Whiskeys

THURSDAY

Rotating Sliders - ask your server
\$10 ALL Classic Cocktails

FRIDAY

Rotating \$8 Flatbreads, ask your server
Happy Hour Drinks ALL DAY LONG!

HAPPY HOUR DRINKS DAILY 3-6PM

\$5 N/A Year's Beer \$6 Stella Artois

\$7 House Wines by the glass


\$8 Misguided highball (vodka, gin, tequila or whiskey)

\$10 Ten To One daiquiris + Still G.I.N. gimlets

\$10 House Old Fashioned

FROM THE GARDEN

^Add chicken 6 / shrimp 11 / steak 15
salmon 10 / Beyond Meat 8

BRUSSELS SPROUTS  14^
fried Brussels sprouts, cranberries,
pine nuts, goat cheese, creamy balsamic

LT COBB SALAD 9/15^
bibb lettuce, cornbread croutons, avocado,
tomato, applewood smoked bacon,
hardboiled egg, creamy garlic vinaigrette

SMALL CREOLE CEASAR   9/15^
leafy greens, smoked chipotle dressing,
cornbread croutons, parmesan Reggiano

SALT ROASTED BEETS   10/17^
red & gold beets, field greens, apples, goat
cheese, candied pecans, honey cider vin

SIDES

HANDCUT OR SWEET POTATO FRIES  5

TRUFFLE FRIES  7


CHEESE GRITS   6


ROASTED BRUSSELS SPROUTS   6

COLLARD GREENS  6


JALAPEÑO GOAT CHEESE CORNBREAD  7

SMALL BITES


DEVILED EGGS  6
hard-boiled egg, chow chow relish, candied bacon, chives

PIMENTO CHEESE + PICKLES  8
house sweet + sour pickles, pimento cheese, crusty baguette


SPICED NUTS   8
mixed tree nuts, baking + blackening spices, brown sugar, sea salt

GRILLED JALAPENO DIP  8
jalapeño, artisan cheeses, pico de gallo, crispy pita chips

HOT WINGS 10
choice of sauce: bbq, buffalo, Korean bbq or mango habanero

BEYOND EMPANADAS  11
chorizo spiced Beyond Meat, mozzarella, puff pastry,
tomatillo salsa, avocado mousse

SHRIMP & GRIT CAKES 12
fried grit cakes, baby gulf shrimp, cremini mushrooms, bacon,
citrus crème

ELOTE RIBS  12
battered + roasted corn 'riblets', tajin, cotija cheese, fresh herbs


FIRECRACKER SHRIMP 12
Atlantic gulf shrimp, light tempura, sweet chili sriracha aioli, scallions

PEI MUSSELS 12
black mussels, garlic, serrano, cilantro, white wine, cajun sourdough


SUBSTANTIALS

TASTE 222 HOUSE BURGER* 18
hand-packed short rib + chuck beef burger, tomato jam,
applewood smoked bacon, Havarti, field greens, garlic aioli,
brioche bun, house fries

CHICKEN + WAFFLES 20
Southern-fried buttermilk airline chicken breast, Belgian waffles,
spicy sriracha maple syrup


BLACKENED CATFISH  21
Mississippi farm-raised catfish filet, blackening spices,
braised collard greens, watermelon pico de gallo

STEAK FRITES* 26
tri-tip sirloin*, chimichurri compound butter, handcut truffle fries,
garlic aioli

ANCHO GLAZED SALMON*  25
honey-ancho glazed Faroe Island salmon*,
braised spinach + fennel, beet root puree, tomatillo crème

LINGUINI DE MAR 25
Atlantic white shrimp, sea scallops, PEI mussels, tomatoes,
garlic, white wine, parmesan

STEAK AU POIVRE* 30
cracked pepper-crust sirloin*, charred asparagus, pomme frites,
brandy peppercorn crème

LAMB LOIN CHOPS*  38
New Zealand herb-marinated lamb loin chops*, candied pecans,
whipped Murakasi sweet potatoes, mint demi-glace

 **vegetarian**  **gluten free**

Notice: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% service charge will be added to parties of 5 or more checks can be split no more than 4 times.

We are a cashless business, all credit cards and most digital payments accepted.

CLASSICS 14

APEROL SPRITZ	HUGO SPRITZ
OLD FASHIONED	SIDECAR
DAIQUIRI	MULE
PISCO SOUR	NEGRONI
GIMLET	MANHATTAN
MARGARITA	LEMON DROP
BOULEVARDIER	DIRTY MARTINI
CORPSE REVIVER NO.2	WHISKEY SOUR

HOUSE ORIGINALS

OUT OF OFFICE 14

Ten To One white rum, tropical spiced clementine, lime, rose water, orange blossom

FRENCH 222 14

Remy Martin 1738 cognac, lemon peel demerara, lemon, Simonet Blanc de Blanc Brut

CARIBBEAN OLD FASHIONED 15

Ten To One dark rum, Uncle Nearest Rye whiskey, banana demerara, cardamom bitters, orange, banana

ROASTED SERRANO MARGARITA 16

G4 Blanco tequila, Cointreau, lime, roasted serrano, tajin

BLEEDING HEART* 17

Geneba Reposado tequila, raspberry blood orange agave, lime, Cointreau, thyme, blood orange salt

CANAL STREET SAZERAC 17

Seven Tails XO, Alexander James Rye, lemon peel demerara, Herbsaint, Peychaud's bitters

ZERO-PROOF

NO MAMES! 10

roasted serrano syrup, pineapple juice, lime, tajin

FRÉ, 94 12

Seedlip Spice 94, lemon, lemon peel demerara, Frè N/A Sparkling Brut

FRÉ, N/A SPARKLING BRUT 8

bright, dry, ripe pear, strawberry | 0.0%

YEAR'S, N/A PILSNER or N/A BELGIAN WIT 6.5

local full-bodied N/A beers that drink like the real thing! <0.5%

FEVER TREE CRAFT SODA 6

choice of Ginger Beer, Grapefruit Soda or Indian Tonic

OPEN WATER, STILL OR SPARKLING 5

local, sustainable and woman-owned!

BEER

GOOSE ISLAND, '312' WHEAT ALE	8
BELL'S, OBERON ALE	8
STELLA ARTOIS, BELGIAN PALE LAGER	8
FUNKYTOWN BREWING, 'HIP HOPS & R'n'BREW' PALE ALE	9
BELL'S, TWO HEARTED IPA	8
WAR PIGS, 'FOGGY GEEZER' HAZY NEW ENGLAND IPA	9
GUINNESS, NITRO STOUT	8

HOUSE WINES by the glass 10

SIMONET, BLANC DE BLANC SPARKLING BRUT

SIMONET, CUVÉE RÉSERVÉE SPARKLING ROSÉ

INDABA, CHENIN BLANC

INDABA, 'MOZAIC' RED BLEND

SEASONAL SELECTIONS

TORMARESCA, CALAFURIA STILL ROSÉ 11/48

Puglia, Italy | fresh + crisp, pink grapefruit, pomegranate, jasmine, rose

THE CROSSINGS, SAUVIGNON BLANC 12/52

Marlborough, New Zealand | vegan, sustainable, clean, bright citrus, tropical vibes

CAVE DE LUGNY, UNOAKED CHARDONNAY 12/52

Burgundy, France | sustainable, refreshing minerality, green apples, white flowers

DR HEYDEN, OPPENHEIMER RIESLING KABINETT 13/56

Rheinhessen, Germany | off-dry, bright acid, apricot, lemon zest, limestone

CLOS DE LOS SIETE VALLE, MALBEC BLEND 13/56

Mendoza, Argentina | ripe, round, dark plum, blueberry, thyme

LIBERTY SCHOOL, CABERNET SAUVIGNON 14/60

Paso Robles, USA | bold, robust, sophisticated, black currant, cedar, french toast, peppercorn