


TASTE


222


STARTERS & SHAREABLES


SOUP DU JOUR 8 / 12

TRUFFLE FRIES  7
parmesan, roasted garlic aioli, truffle oil

EMPANADAS  11
Beyond Meat chorizo, tomatillo salsa, avocado mousse



DEVEILED EGGS  6
candied bacon, chow chow, chives

MAC & CHEESE  7
cheddar, gouda, goat cheese, parmesan, sundried tomato, serrano, panko

CORNBREAD  7
cornbread, goat cheese, jalapeño, maple honey butter

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

LT COBB SALAD 12
jalapeño goat cheese cornbread croutons, avocado, tomato, applewood smoked bacon, hardboiled egg, creamy garlic vinaigrette

SALT ROASTED BEET SALAD   15
red & golden roasted beets, mixed field greens, candied pecans, cosmic crisp apples, crumbled goat cheese, honey cider vinaigrette

LEMON GARLIC CHICKEN SALAD 18
greens, tomato, red bell peppers, onion, olives, feta, tzatziki, souvlaki vin, pita bread

CREOLE SHRIMP CAESAR 18
leafy greens, blackened gulf shrimp, cornbread croutons, smoked chipotle dressing, parmesan Reggiano

SIDES

HANDCUT FRIES  5

SWEET POTATO FRIES  5

HOUSE SALAD  5

CHEESE GRITS   6

ROASTED BRUSSELS SPROUTS   6

BRAISED COLLARD GREENS  6

HANDHELDS

All handhelds served with hand-cut fries; sweet potato fries or side salad +1

TASTE 222 BURGER 18
hand-packed short rib + chuck beef burger*, cheddar, lettuce, tomato, pickles, applewood smoked bacon, grilled onion, brioche
Sub Beyond Burger +2

AVOCADO TOAST 15
grilled jumbo shrimp, smashed avocado, heirloom tomato, radish, field greens, honey cider vinaigrette, grilled sourdough


GRILLED CHICKEN CLUB 16
grilled chicken breast, applewood smoked bacon, havarti cheese, tomato jam, pickled onion, field greens, roasted garlic aioli, toasted multi grain

KOREAN CHICKEN SANDWICH 16
fried chicken breast, kimchee, sweet chili aioli, havarti cheese, dill pickle, korean bbq sauce, brioche bun


BLACKENED SALMON BLT 18
Faroe Island salmon filet*, applewood smoked bacon, spicy remoulade, plum tomatoes, pickled onion, field greens, ciabatta roll

TURKEY MELT 15
smoked turkey, applewood bacon, sweet chili aioli, spicy remoulade, chow chow slaw, havarti cheese, sourdough

SUBSTANTIALS

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

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

SHRIMP + GRITS  23
applewood smoked bacon, cremini mushrooms, scallions, citrus crème, chives

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

SWEETS

KEY LIME PIE 7
graham crust, whipped buttermilk crème

PEANUT BUTTER MOUSSE PIE 8
chocolate cookie crust, chocolate toffee, caramel & chocolate

RED VELVET CAKE 9
cream cheese frosting, cake crumble

SOMRUS MOCHA ICEBOX CAKE 11
chocolate mousse, chocolate ganache, mirror chocolate finish

 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

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

FRENCH 222

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

CARIBBEAN OLD FASHIONED

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

ROASTED SERRANO MARGARITA

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

BLEEDING HEART

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

SAZERAC

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

ZERO-PROOF

FRÉ, 94**

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

NO MAMES!

roasted serrano syrup, pineapple juice, lime, tajin

ESPRESSO MULE

Red Bay Coffee 'Slow Burn' espresso, ancient pharaoh's lemon peel demerara, Fever Tree ginger beer

YEAR'S PILSNER

local! full bodied, crisp, clean, dry with a hoppy bitter finish | <0.5% ABV

YEAR'S BELGIAN WIT

local! soft, silky and hazy; citrus and corrainder | <0.5% ABV

FEVER TREE CRAFT SODA

choice of Ginger Beer, Grapefruit Soda, or Indian Tonic Water

FRÉ, N/A SPARKLING BRUT

bright, dry, ripe pear, strawberry | 0.0%

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 WINE BY THE GLASS 10

SIMONET, BLANC DE BLANC SPARKLING BRUT

SIMONET, CUVÉE RÉSERVÉE SPARKLING ROSÉ

INDABA, CHENIN BLANC

INDABA, 'MOSAIC' 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

COFFEE + TEA

RED BAY COFFEE

direct trade, sustainable, B-Corp certified, Black-owned coffee!

'EAST FOURTEENTH' HOT DRIP 4

'SLOW BURN' ESPRESSO 4

LATTE/CAPPUCCINO +1

RISHI TEA + BOTANICALS 4

certified organic and sustainable, ask your server for a selection!

LONDON FOG or 6

MASALA CHAI