

Brunch-y Lunch

OYSTERS*

raw with rasam

fried with vindaloo aioli

wood-fired with house-made duck bacon butter

rockefeller with spinach, parmesan, garam masala

3

SOUP

tomato saffron, mulligatawny, corn poblano, lobster bisque

with onion bhaji

12 / 22

CHEF'S OMELET

onions, peppers, spinach, shiitake, cheddar

aloo methi, chili sauce, paratha

24 +crab 12

WOOD-FIRED SALMON

tamarind glaze, arugula, radish, cranberry vinaigrette

28

TANDOORI CHICKEN CAESAR

vindaloo croutons, house-made dressing

22

SHRIMP & GRITS

crispy okra, sweet lime pickle, cream of wheat upma, poori

32

CHILI CHICKEN & WAFFLES

fresh berries, cream, vindaloo syrup, avocado

26

BISON BURGER

blue cheese, wild mushrooms, chaat masala fries

28

THIRD COAST THALI

medu vada, kanchipuram idli, uttapam, sambar, pysam**

32

ALOO POORI CHOLE

mango chutney, dahi vada, sooji halwa**

32

KATI ROLLS (4)

chapati with lamb kebabs, red onions, mint chutney, daal makhni

32

MAKKI KI ROTI & SARSON KA SAAG

guruh, daal makhni, dahi sada, mango pickle, kheer**

32

BESAN KA CHILLA & ANDA CURRY

lemon rice, lime pickle, gajar halwa**

28

DOSA

aloo, paneer, lamb or crab, with sambar, chutneys & pysam**

28 / 32

PAV BHAJI

tomato-garlic chutney, brioche buns, pindi channa, onion salad, shrikhand**

26

TO END ON A SWEET NOTE

ASK YOUR SERVER FOR BITE-SIZE DESSERT OFFERINGS

***CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**

****CONTAINS NUTS**

