



S'TUFF

DON'T TELL MY LANDLORD



SMALL PLATES

Seared Roasted Cinnamon Sprouts

-Thick-cut bacon, baby arugula, EVO, cinnamon, garlic powder, red pepper, turmeric. Pan Seared then blackened in oven.

Spanakopíta Triangles

Spinach, Feta, lemon, garlic, nutmeg, fresh dill, wrapped in filo dough and browned. Served with American remoulade and sweet chili sauce.

Mom's Clams Casino

Minced clams, garlic, parsley, oregano, topped with parmesan/panko breading. Oven heated and served in hollowed clam shells.

Guacamole Bowl

Peach-Jalapeño-Mango salad mixed in with my secret guacamole recipe, no cilantro because it tastes like soap!

Something Gluten Free

I'll figure this out ad-hoc.

ENTREES

Fried Chicken Tacos

Marinade soaked (sweet chili, cumin, turmeric, Dijon mustard, pickle juice) chicken breast fried in panko/cornflake mix. Arugula mix, BBQ aioli.

Crab Cake Sandwich

Lump crab, homemade Pico de Gallo, Worcestershire sauce, fresh parsley and oregano (pick yourself in garden by the table, panko crumbs, lemon, pan seared. Served on brioche bun with spicy remoulade.

S'tuff Burger

Fresh-made grass-fed beef patty on brioche bun, with pineapple wheel, fried onions, thick-cut bacon, fried ham, and guacamole. Cooked to request.

Pesto -Caesar Kale Salad

Raw kale, cooked bulgur, red onion, crushed pita chips, fresh-shaved parmesan, pesto-Caesar dressing.

<u>S'tuff Salmon</u>

Pan seared teriyaki salmon, lemon, ginger, EVO, sea salt, served over grilled asparagus/greens.

DRINK LIST

Quaker City Sombrero

16-ounce Quaker City Shrub w/ airplane CasaMigos bottle through the top. **Requires a week notice because not sold close-by.

<u>Pína Colada in a Pineapple</u>

Rum, Pineapple, banana, cream of coconut, maraschino cherry juice.
Blended frozen and served in hollowed pineapple.

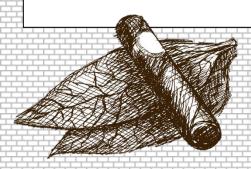
Java Margaríta

Tequila shaken with fresh ground coffee, strained into blender with Kahlua, Grand Marnier, Frangelico, served frozen.

Cream síckle

Fresh squeezed OJ, Vodka, Cointreau, half & half, shaken and strained into Collins glass.

BYOB, I'll provide the bottle opener



Fine cigar for the walk/drive home included at request. I know my S'tuff, so a brief description of your taste/experience works. Won't charge for this, just for cost of ingredients:)