



STARTERS & SHARED BITES

Shrimp & Scallop Ceviche

Local shrimp, sea scallops, avocado, red onion, jalapeño, cilantro and corn chips.

Lemon Garlic Hummus

Grilled pita, zaatar and olive oil drizzle.

Octo/Belly Plate

Grilled Spanish octopus, crispy Kurobuta pork belly, marinated heirloom tomato, pickled red onion, G-funk sauce, green ganja sauce, charred lemon and local micro greens.

Funkadelic Egg Rolls

Two rolls of braised pork shoulder or lump blue crab with cabbage, carrots, caramelized onions, G-funk sauce, cream cheese and pepper jelly.

Pork

Lump Crab

Fried Green Tomatoes

Panko-fried green tomatoes, goat cheese, pickled red onions, pepper jelly, G-funk sauce and local micro greens.

Loaded Tots

Crispy tots, Kurobuta pork belly, goat cheese, pepper jelly, Funk sauce and scallions.

Beet Home Fries*

Deep fried roasted beets fresh herbs togarashi and Funk sauce.

Add: Goat cheese

**When available*

Crudo of the Day

Chef's choice of fresh sliced raw fish or shellfish.

BURGERS

~ 8 oz. Creekstone Farms Black Angus Burgers include choice of one Funkadelic side, upgrade to a Premium side add \$3 ~

O.G. Burger

Chargrilled or smashed with caramelized onions, white American cheese, arugula and Funk sauce on a local brioche bun. Make it your own way, add: Applewood Smoked Bacon \$3 Sliced Avocado \$2, Fried Egg \$2 or Double Patty \$6.

Datil Pimento Burger

Chargrilled burger with housemade pimento cheese, applewood smoked bacon, fried green tomato, Datil pickles, arugula and green ganja sauce on a local brioche bun.

The Freddy Burger

Smash patty, provolone, goat cheese, applewood smoked bacon, sliced avocado, pepper jelly and Funk sauce on local sourdough.

Veggie Burger

Handcrafted sweet potato/ quinoa/black bean patty, arugula, avocado, goat cheese, pickled red onions, tomato and green ganja sauce on a local brioche bun. (Vegan style available)

Sladicial Burger

Smash patty, caramelized onions, Kurobuta pork belly, fried egg, Muenster cheese, G-funk sauce, chocolate habanero hot sauce on a local brioche bun.

HANDHELDS

~ Handhelds come with choice of one Funkadelic side, upgrade to a Premium side add \$3 ~
Add: Applewood Smoked Bacon \$3, Sliced Avocado \$2, Fried Egg \$2, Goat Cheese \$2

O.G. Grilled Cheese

Provolone, Muenster cheese, applewood smoked bacon, sliced avocado and housemade pepper jelly on local sourdough.

Add: Fried Shrimp

O.G. Shrimp Sliders (3)

Panko-fried wild caught shrimp, Gochujang slaw, applewood smoked bacon, sliced avocado and funk sauce, on Hawaiian sweet rolls.

The Doobie (Burrito)

Jasmine rice, cabbage, avocado, black beans, goat cheese, house pico, and G-funk sauce.

Choose your protien:

- Blackened Fresh Catch
- Blackened Wild Caught Shrimp
- Sweet Potato/Quinoa Fritters
- Marinated Skirt Steak
- Grilled Chicken
- Braised Pork Shoulder
- Grilled Spanish Octopus

Smoked Out Brisket Sliders

County Road Provisions smoked brisket*, Gochujang slaw, datil pickles and pepper jelly mustard on Hawaiian sweet rolls.

** when available*

Fresh Catch Sandwich

Blackened fresh catch, arugula, Gochujang slaw, pickled red onions and G-funk sauce on local brioche bun.

Datil Chicken Sandwich

Marinated and grilled all natural chicken thighs, arugula, tomato, datil pickles, jalapeno havarti cheese and pepper jelly mustard on brioche bun.

Lump Crab Grilled Cheese

Provolone, goat cheese, lump blue crab, caramelized onions, Funk sauce, and housemade pepper jelly on local sourdough.

The Cheesesteak

Creekstone Farms braised chuck roast, caramelized onions, marinated mushrooms, white American cheese and funk sauce on a local hoagie.

Italian Stallion

Boars Head hard salami, hot capicola, serrano ham, provolone, arugula, tomato, onions, banana peppers, garlic black pepper aioli, white balsamic vinegarette and fresh herbs on a local hoagie.

Tacos of the Day

Chef's Choice

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

LOOK FOR OUR DAILY BLACK BOARD SPECIALS!

Please No Alterations on Specials



PLATES & BOWLS

The O.G. Sticky Rice Bowl

Jasmine rice, cabbage, avocado, house pico, pickled red onion, pepper jelly, Funk sauce and local micro greens.

Choose your protein:

- Blackened or Grilled Fresh Catch
- Wild Caught Blackened or Grilled Shrimp
- Grilled Spanish Octopus
- Sweet Potato/Quinoa Fritters
- Marinated Grilled Chicken

The Goods Bowl

Cavatappi pasta salad, arugula, cabbage, avocado, goat cheese, pickled red onions, tomatoes, pepper jelly and G-funk sauce.

Choose your protein:

- Blackened or Grilled Fresh Catch
- Wild Caught Blackened or Grilled Shrimp
- Marinated Chicken
- Sweet Potato/Quinoa Fritters
- Braised Pork Shoulder

Poké Bowl

Choice of raw marinated Ahi tuna or Faroe Island salmon, Jasmine rice, avocado, pepper jelly, Funk sauce, furikake, scallions and local micro greens.

Add: Spicy Sea Scallops

The Grit Bowl

Goat cheese grits, local chorizo, brown butter crunchies, Funk sauce, fresh herbs and scallions.

- Blackened or Grilled Fresh Catch
- Wild Caught Blackened or Grilled Shrimp
- Grilled Spanish Octopus

Arugula & Goat Cheese Salad

Arugula, cabbage, goat cheese, heirloom tomato, pickled red onions, cucumber, carrots, brown butter crunchies and white balsamic vinaigrette.

Choose your protein:

- Fresh Grilled or Blackened Fresh Catch
- Grilled or Blackened Wild Caught Shrimp
- Marinated Chicken
- Sweet Potato/Quinoa Fritters

High Roller Poké Nachos

Crispy wontons topped with raw marinated Ahi tuna, Faroe Island salmon, spicy sea scallop, avocado, jalapeño, pickled red onion, Funk sauce and soy caramel.

Caesar Salad

Crisp romaine, focaccia croutons, fresh parmesan, housemade caesar dressing, green Ganja sauce and pickled red onion.

Choose your protein:

- Fresh Grilled or Blackened Fresh Catch
- Grilled or Blackened Wild Caught Shrimp
- Marinated Chicken
- Sweet Potato/Quinoa Fritters

Skirt Steak Bowl

Marinated skirt steak, jasmine rice, black beans, grilled red onions, blistered tomatoes, avocado, pickled carrots, feta cheese, local microgreens and green Ganja sauce.

Add: Grilled or Blackened Wild Caught Shrimp

Funkadelic Fried Shrimp & Tots

Panko-fried wild caught Argentina red shrimp, crispy tots, charred lemon with a side of Funk sauce and Gochujang slaw.

LARGE SIDES

Funkadelic Sides

- Crispy Tots (Seasoned or Cajun)
- Gochujang Slaw
- Cavatappi Pasta Salad
- Funk Potato Salad

Premium Sides

- Goat Cheese Grits
- Veggie of the Day
- Arugula & Goat Cheese Salad
- Caesar Salad

HOUSEMADE SAUCES

Housemade Sauces

- Funk Sauce (Roasted poblano cream)
- G-funk Sauce (Gochujang sauce)
- Green Ganja (Basil aioli)
- Caesar Dressing
- Herb Buttermilk Ranch
- Pepper Jelly
- Pepper Jelly Mustard
- Garlic Black Pepper Aioli

BEVS

Soft Drinks

Coke, Diet Coke, Coke Zero, Mr. Pibb, Cherry Coke, Sprite, Powerade or Fanta.

Coconut Water

Screaming Peacock Coffee

Fockna Yerba Mate

Kombucha

San Pellegrino

LIL FUNKS

~ Served with Tots ~

Burger

6 oz. Creekstone Farms burger patty with white American cheese.

Grilled Cheese

Ooey gooey provolone cheese on sourdough bread.

Fried Shrimp

Four pieces of crispy fried shrimp.

Grilled Chicken Sliders

Two chicken sliders on Hawaiian sweet rolls.

SWEET TREATS

Ask your server for today's sweetest creations!



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