

# Cane and Table Menu

## SMALL PLATES

*Fresh Puffed Pork Skins*

Curried Jerk Seasoning

*Cangrejitos*

Rangoon Style Louisiana Blue Crab . General Joe's Sauce Three

*Pea Hummus*

Pigeon Peas . Black Eyed Peas . Chick Peas . Smoked Cashew Tahini . Yucca Chips

*Summer Vegetable Salad*

Seasonal Hollygrove Vegetables . Charred Poblano Vinaigrette

*Peas N Rice*

Pigeon Peas . Pickled Tips . Local Andoullie Sausage . Popcorn Rice

*Crispy Beer & Rum Ribs*

Papaya Chutney . House Chili Sauce

*Green Papaya Salad*

Butter Poached Shrimp . Fish Sauce Vinaigrette . Fresh Chili

## **LARGE PLATES**

(All served with a choice of 2 Sides)

*Traditional Cuban Ropa Vieja*

Braised Skirt Steak . Sofrito

*Grilled Yardbird*

Half of a Marinated Chicken . House Jerk Sauce

*Fish of the Day*

Based on Market Availability

*Whole Fish*

Stuffed with Citrus & Herbs

*Grilled Skirt Steak*

Chimichurri Sauce

## **SIDES**

Skillet Greens

Melted Tomatoes

Shaved Warm Cabbage

Potato Turnip Puree

Plantain Dumplings

Pigeon Peas and Popcorn Rice

Vegetable Plate

choice of 4 sides