

MONTH BLACK HISTORY

Breakfast Special for WEDNESDAYS for the Month of February

Shrimp & Cheese Grits..... \$7.50
Seasoned Sautéed Shrimp served over Cheesy Grits

Cinnamon Roll..... \$2.00
A freshly baked cinnamon roll for a perfect sweet addition to
fresh brewed coffee

February 4 Lunch Special

**Chicken &
Red Velvet Waffles**\$9.25
Crispy fried chicken paired with fluffy red velvet waffles, topped
with maple syrup, & a dusting of powder sugar
A nod to the beloved dish from Harlem's soul food culture

Banana Bread Pudding..... \$4.00
Layers of vanilla pudding fresh banana slices, and crunchy
vanilla wafer cookies, all topped with a cloud of whipped cream

ASH Wednesday February 18 Lunch Special

Blackened Catfish\$9.00
Deliciously seasoned & seared catfish, served with a side of lemon-
butter sauce, & accompanied by a fresh tangy cucumber slaw

Macaroni Cheese.....\$4.50
Creamy, gooey mac & cheese with a blend of sharp cheddar,
mozzarella & Gruyere, Baked to perfection with a crispy bread crumb
topping

Candied Yams.....\$2.50
Sweet potatoes glazed with brown sugar, cinnamon, butter, & a hint
of vanilla, baked until tender & caramelized

Cornbread \$2.00
Light, buttery cornbread with a slightly sweet flavor, served warm with
whipped butter

Peach Cobbler..... \$4.50
A classic Southern dessert made with sweet juicy peaches, & a
buttery biscuit topping, and served with a scoop of vanilla ice cream

Served Every Wednesday in February

Fried Green Tomatoes..... \$3.00
Crispy cornmeal-batter green tomatoes served with a tangy
remoulade dipping sauce

Hushpuppies..... \$2.00
Golden crispy cornmeal fritters served with sweet honey butter, for a
satisfying crunch



February 25 Lunch Special

Oxtail\$16.00
Slow Braised Oxtails in a Seasoned gravy made with Herbs &
Spices, served with Rice & Beans, 7 Steamed Cabbage

Rice & Beans.....\$3.50

Steamed Cabbage..... \$1.09

Spiced Bourbon & Raisin Cake..... \$4.00
Moist Old Fashion Spiced Bourbon Raisin Cake with a Rich
Boozy Sweet Flavor

This menu represents the diversity, history, & flavor of African American cuisine, offering a mix of traditional, & contemporary dishes that honor the impact Black chefs, cooks, grandmas, and culinary traditions throughout history. It provides a well-rounded dining experience that covers everything from savory foods to decadent sweets, allowing the guest to indulge in the full breadth of the Black culinary culture