

BLACK HISTORY MONTH

Breakfast Special for WEDNESDAYS for the Month of February

Shrimp & Cheese Grits	\$7.50
Seasoned Sauteed Shrimp served over Cheesy Grits	
Cinnamon Roll	\$2.00
A freshly baked cinnamon roll for a perfect sweet addition to fresh brewed coffee	

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 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	

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