

TID BITS

Peri-Peri Chicken Liver | 6
African chili sauce, free range liver, warm bread

Mini Cauliflower Samosas (V) | 7
roasted cauliflower, green chutney

Pork Belly 'Lollipops' | 10
braai "bbq sauce", cowboy candy

Boerie Bites | 9
farmers sausage, onion jam
tomato chutney, cowboy candy

Big Easy Dip | 6
warm naan bread, curry veggie dip, peanut green chutney

STARTERS

Curried Butternut Squash Soup | 8
roasted butternut squash, coconut milk

Mini Crab Cakes | 16
apple slaw, curry aioli

Fried Green Tomatoes | 10
tomato chutney, bacon marmalade, chevre

Florida Linefish Ceviche | 14
corn nectar, sweet potato, grilled lime

SALADS

ADD: Chicken 6 | Steak 10 | Shrimp 11

Green Papaya Salad | 14
dried droewors bits, pickled fresno peppers, sesame soil, grilled corn
chard frisee, carrots, peri-peri black eyed beans
lemon passion fruit vinaigrette

Caesar | 10
romaine, blistered tomatoes, white anchovies

Tuscan Kale and Apple | 12
feta, chili garbanzo croutons, apple chips, tahini-lemon

Out Of Africa Chop Chop | 16
peri-peri chicken breast, chickpeas, cherry tomatoes
mozzarella, biltong bits, chopped lettuce, spring onion
parmesan cheese, grenache vinaigrette

Charred Octopus | 24
arugula, curried yogurt, peri-peri spiced compressed watermelon

Lobster Chop Salad | 28
tomato, cucumber, carrot, roasted red pepper, bacon, red onion
hardboiled egg, mesclun and iceberg, house made ranch

Big Easy

Winebar & Grill

THE GRILL

Filet Mignon | 6 oz 36 | 8 oz 44

New York | 14 oz 44

Prime Dry-Aged Kansas City Strip | 16 oz 60

Prime Top Sirloin | 12 oz 39

Bison Ribeye | 14 oz 48

Churrasco | 12 oz 29
with mojo verde, seasoned fries

SAUCES

Mojo Verde | Mushroom-Marsala
Braai "BBQ Sauce" | Madagascar Pepper Sauce

CHEF'S BUTTER | 3

Smokey Blue
Roasted Garlic Herb
Black Truffle & Mushroom
Miami Spice - citrus, cumin, ancho chili

SIDES

Big Easy Seasoned Fries | 8
Duck Fat Roasted Fingerling Potatoes | 8
Roasted Asparagus | 10
Thyme Roasted Mushrooms | 8
Roasted Cauliflower, Tahini, Sumac | 10

SANDWICHES AND FLATBREAD

sandwiches served with fries

Prime Top Sirloin | 24
mojo verde, marinated cherry tomatoes, grafton cheddar, hoagie roll

Pulled Peri-Peri Chicken | 15
pulled peri-peri chicken, red cabbage slaw, mozzarella, naan bread

Gatsby Sandwich | 18
short rib, pickled pears, peach chutney, peri-peri aioli
confit tomatoes, chard frisee, potato shavings, naan bread

Chilli-Coffee Rubbed Pork Flatbread | 12
seasonal apples, braai 'bbq' sauce, mozzarella

Mushroom Flatbread (V) | 11
baby bellas, white buttons, smokey blue cheese, caramelized onions

Lobster Flatbread | 18
spicy tomato chutney, roasted red peppers, spinach
goat cheese, mozzarella

BURGERS

burgers served with fries

The 'Big Easy' Burger | 16
heirloom tomatoes, onion jam, braai "bbq sauce"
grafton cheddar, brioche bun

BLT Burger | 17
fried green tomato, bacon marmalade, arugula
herb aioli, grafton cheddar

Mushroom Burger | 18
marinated mushrooms, blue cheese
crispy potato sticks, frisse, horseradish cream

Spicy Truffle Burger | 20
lemon truffle aioli, goat cheese, roasted red pepper
cowboy candy, grilled romaine

Impossible Burger™ | 18
a meat lovers miracle, it has all the flavor and
protein of a beef burger but it's made from plants

CHEF'S SELECTION

Angry Duck Curry | 22
duck breast, red madras curry, coconut basmati rice

Corvina | 29
African spice rubbed, couscous risotto verde

Lobster Ravioli | \$42
sautéed spinach, brandy cream sauce

Toasted Couscous Risotto (V) | 26
baby shiitakes, butternut squash, kale, parmesan-thyme cream

Peri-Peri 'African Chili' Chicken | 22
½ cage-free bone-in chicken, duck fat roasted fingerling potatoes

Pappardelle Pasta with Shrimp | \$28
jumbo shrimp marinated in African spices
tossed in a brown butter and wine sauce

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO ALL CHECKS.

EASY HOUR

DAILY, 4 – 7 PM
DJ EVERY THURSDAY

12 oz DRAFTS & BOTTLED BEERS | 5

WELL SPIRITS | ½ OFF

WINES BY THE GLASS | ½ OFF

SOUTH AFRICAN WINE FLIGHT | 12
Choice of red or white | 2oz tastings of each

Flight of Whites

Protea, Chenin Blanc, Coastal Region, SA
DeMorgenzon, DMZ, Chardonnay, Western Cape, SA
Porcupine Ridge, Sauvignon Blanc, Franschhoek, SA

Flight of Red

Raats Family, Dolomite, Cabernet Franc, Stellenbosch, SA
Guardian Peak, Shiraz, South Africa, Stellenbosch, SA
Tokara, Cabernet, Stellenbosch, SA

SIGNATURE COCKTAILS

Roman Holiday | 6

Tito's, Cantaloupe, Mint, Lemon

Peri-Peri Fizz | 6

Plymouth, Peri-Peri, Lemon, Strawberry

White Lightning | 6

Leblon Cachaça, Ginger, Cucumber
Mint, Falernum

Big Easy Old Fashioned #2 | 7

Old Forester, Pecan, Demerara, House Bitters

Two To Mango | 6

Maestro Dobel Diamante, Vida Mezcal
Mango, Peri-Peri

The Other Woman | 7

Elijah Craig, Campari, Carpano Antica Formula
Coca-Cola Syrup, Cherry Bitters

BAR BITES

Truffle Potato Chips | 8

Big Easy Wings | 8
Choice of Peri-Peri or Braai Sauce

Fried Green Tomatoes | 7

Pork Belly "Lollipops" | 7

Mini Cauliflower Samosas | 7

Short Rib Sliders | 2.50 each

TID BITS

Peri-Peri Chicken Liver | 6
African chili sauce, free range liver, warm bread

Mini Cauliflower Samosas (V) | 7
roasted cauliflower, green chutney

Pork Belly 'Lollipop' | 10
braai "bbq sauce", cowboy candy

Curried Butternut Squash Soup | 8
roasted butternut squash, coconut milk

Boerie Bites | 12
farmers sausage, onion jam
tomato chutney, cowboy candy

Big Easy Dip | 6
warm naan bread, curry veggie dip, peanut green chutney

FOR THE TABLE

Mini Crab Cakes | 16
apple slaw, curry aioli

Fried Green Tomatoes | 10
tomato chutney, bacon marmalade, chevre

Florida Linefish Ceviche | 14
corn nectar, sweet potato, grilled lime

Charred Octopus | 20
arugula, curried yogurt, peri-peri spiced compressed watermelon

Mushroom Flatbread | 11
baby bellas, white buttons, smokey blue cheese, caramelized onions

Chilli-Coffee Rubbed Pork Flatbread | 12
seasonal apples, braai "bbq sauce", mozzarella

Lobster Flatbread | 18
spicy tomato chutney, roasted red peppers, spinach
goat cheese, mozzarella

SALADS

ADD: Chicken 6 | Steak 10 | Shrimp 11

Green Papaya Salad | 14
dried Droewors bits, pickled fresno peppers, sesame soil, grilled corn
chard frisee, carrots, peri-peri black eyed beans, lemon passion
fruit vinaigrette

Caesar | 12
romaine, blistered tomatoes, white anchovies

Tuscan Kale and Apple | 12
feta, chili garbanzo croutons, apple chips, tahini-lemon

Baby Iceberg Wedge | 12
marinated tomatoes, biltong bits, house made buttermilk ranch

Lobster Chop Salad | 28
tomato, cucumber, carrot, roasted red pepper, bacon, red onion
hardboiled egg, mesclun and iceberg, house made ranch

Big Easy

Winebar & Grill

THE GRILL

Filet Mignon | 6 oz 36 | 8 oz 44

New York | 14 oz 44

Prime Dry-Aged Kansas City Strip | 16 oz 60

Bison Ribeye | 14 oz 48

Dry-Aged Tomahawk Chop | 40 oz 150
the mother of all steaks (2 sides)

The Big Easy Braai | 150
South African farmers sausage, 6 oz churrasco steak
lamb shank, ½ roasted peri-peri chicken
Nigerian prawns (2 sides)

Churrasco Steak | 12 oz 32
with mojo verde, seasoned fries

SAUCES

Mojo Verde | Mushroom-Marsala
Braai "BBQ Sauce" | Madagascar Pepper Sauce

CHEF'S BUTTER | 3

Smokey Blue
Roasted Garlic Herb
Black Truffle & Mushroom
Miami Spice – citrus, cumin, ancho chili

SIDES

Cous Cous Risotto Verde | 8
Big Easy Seasoned Fries | 8
Duck Fat Roasted Fingerling Potatoes | 8
Brussels Sprouts, Bacon Marmalade | 8
Roasted Asparagus | 10
Thyme Roasted Mushrooms | 8
Roasted Cauliflower, Tahini, Sumac | 10
Lobster Mac & Cheese | 19
Grilled Romaine, Garlic Dressing | 10
Grilled Vegetable Plate | 10

FROM THE SEA

Corvina | 29
African spice rubbed, couscous risotto verde

Grilled Nigerian Prawns | 42
garlic butter, peri-peri chili sauce

Spiced Yogurt Marinated Grouper | 32
roasted summer squash, tomato puree, eggplant
crispy garlic chips, arugula, fingerling potatoes

Cape Malay Seafood Pot | 46
P.E.I mussels, Nigerian prawns, fresh catch, coconut-curry broth
coconut rice

Market Fish | MP

ERNIE'S FAVORITES

The 'Big Easy' Burger | 16
grafton cheddar, heirloom tomatoes, onion jam
braai "bbq sauce", seasoned fries

Angry Duck Curry | 22
duck breast, red madras curry, basmati rice

Durban Bunny Chow | 35
slow roasted lamb shank served in an artisan bread bowl

Roasted Peri-Peri Chicken | 24
1/2 cage-free bone in, African chili sauce

Toasted Couscous Risotto (V) | 26
baby shiitake mushrooms, butternut, kale, parmesan-thyme cream

Lamb Chops 14oz | 42
double Colorado lamb chop, braai sauce, roasted fingerling potatoes

Lobster Ravioli | \$42
sautéed spinach, brandy cream sauce

Pappardelle Pasta with Shrimp | \$28
jumbo shrimp marinated in African spices
tossed in a brown butter and wine sauce

**We proudly feature goods sourced from boutique
and local farms, purveyors and fisherman including:**

Big Hickory Farms, Georgia
Dutchy's Gourmet Sausages, Florida
Joyce Farms, North Carolina
Miami Fisherman
Roque Creamery, Oregon