



TRINITY STREET

FINE FOOD & DRINK

FOOD

APPETIZERS

- CORNBREAD LOAF** Served with honey butter \$9
- FRIED GREEN TOMATOES** Topped with a roasted corn pico de gallo, cholula Ranch Sauce . . . \$12
- PEPPER JELLY GLAZED MEATBALLS** glazed with pepper jelly, topped with green onion . . . \$12
- TOMATO JAM WHIPPED FETA CROSTINI** A whipped feta, tomato jam, olive oil drizzle . . . \$12
- BBQ BRISKET LOADED FRIES** Cheese, BBQ Brisket, Red Pickled Onion, Roasted corn pico, Jalapenos, cilantro, a drizzle of BBQ & Ranch \$14
- SALMON BITES** Tossed in a sesame soy glaze, white & black sesame seeds, green onion, & charred Lemon Wedge \$16

SALADS & SOUPS

- STEAK SALAD WITH HONEY MUSTARD VINAIGRETTE** 4 oz of steak, roasted potatoes, mixed greens, cherry tomatoes, feta cheese and house made honey mustard vinaigrette \$20
- ROASTED BEET SALAD** Roasted beets, orange wedges, goat cheese, toasted pecans, on a bed of mixed greens tossed in house made lemon vinaigrette. \$16
- VALLEY SALAD** Mixed greens tossed in balsamic glaze, fig, grilled asparagus, prosciutto, goat cheese and an olive oil drizzle \$17
- GUMBO** Chicken, andouilli sausage, okra, onion & peppers. Served with white rice \$15

ENTREES

- SHRIMP N' GRITS WITH RED EYE GRAVY** 3 blackened shrimp, cheesy grits, cajun sofrito, bacon, famous red eye gravy. Garnished with fresh cilantro GF \$18
- CHICKEN FRIED STEAK** 10 oz chicken fried steak with country gravy \$22
- MOROCCAN PORK CHOP** Moroccan marinated pork chop ribeye served with a sauteed veggie mix, a harissa yogurt, and dukkah crumble \$23
- CREAMY CAJUN VEGGIE PASTA** Pappardelle pasta, spinach, oyster mushroom, onion, red bell pepper tossed in a cajun cream sauce VG | add chicken , sausage, or salmon \$18
- NY STRIP STEAK** 12 oz grilled NY strip steak with a peppercorn garlic compound butter \$40
- SURF N- TURF** 4 oz beef tenderloin, 2 large scallops, cajun cream sauce \$45
- FRIED CHICKEN** Drizzled with a hot honey butter, peach mostarda smear and apple fennel slaw on the side. \$12
- PAN SEARED CHILEAN SEA BASS** Served on a bed of creamed spinach w/ a parmesan cream sauce \$30

BURGERS & SANDWICHES

- Comes with French Fries
- SOUTHERN BURGER** Chipotle mayo, lettuce, tomato, jalapenos, seasoned beef patty, bacon, pimento cheese, fried onion strings \$17
- TRIED & TRUE** Beef Patty, mustard, pickles, lettuce, tomatoes (Add Bacon, cheddar, or goat cheese) \$12
- REUBEN** Sliced corned beef, sauerkraut, swiss cheese, russian dressing, marble rye bread \$15
- CALI CHICKEN CLUB** Chipotle mayo, lettuce, tomato, grilled chicken, provolone cheese, avocado \$15

A LA CARTE SIDES

- \$6
- MASHED POTATOES**
- MAC N CHEESE**
- BACON & CHEESY GRITS**
- ASPARAGUS**
- CREAMED CORN**
- COLLARD GREENS**
- FRIED SPROUTS**
- HOUSE SALAD**
- FRIES**

KIDDOS

- Comes with French Fries
- CLASSIC BURGER \$10 / CHICKEN TENDERS \$7 / MAC N CHEESE \$6 / CHEESE QUESIDILLA \$6**

DESSERTS

- KEY LIME PIE** Graham cracker crust, sweet & tangy custard, whipped cream, lime. \$7.5
- BANOFFEE WAFFLE** Topped with banana slices, chocolate sauce, caramel sauce, whipped cream, vanilla ice cream. \$9
- DECONSTRUCTED STRAWBERRY CHEESECAKE** Cheesecake custard, strawberry sauce, graham cracker crumble, basil \$10.00
- S'MORES POT DE CREME** Voltage coffee infused chocolate pudding, vanilla pudding, roasted marshmallow. \$10.00



TRINITY STREET

FINE COFFEE & COCKTAILS

DRINKS

COCKTAILS

OLD FASHIONED	\$8.31	MARTINI	\$10
SAZERAC	\$8.31	DAIQUIRI	\$5.96
MANHATTAN	\$9.95	HEMINGWAY	\$7
OAXACA OLD FASHION	\$10.00	MOJITO	\$6.50
PALOMA	\$7.62	AVIATION	\$9.27
MARGARITA Frozen & on the rocks	\$7.65	GIMLET	\$6.96
COSMOPOLITAN	\$6.32	NEGRONI	\$6.17
MOSCOW	\$6.46		

WINE

RED WINE Hardy's Red Blend \$9/36, Sean Minor Pinot Noir \$11/44, Chemistry Pinot Noir \$12/48, Broadside Cabernet Sauvignon \$11/44, Silver Ghost Cabernet Sauvignon \$22/88, Cycles Gladiator Merlot \$9/36, Santa Julia Malbec \$9/36, Bela Winery Tempranillo \$14/56

WHITE WINE Blazon Chardonnay \$9/36 Chemistry Chardonnay \$9/36 Luchi Delle Venezie Pinot Grigio \$9/36 Ant Moore Sauvignon Blanc Estate Marlborough \$9/36

SPARKLING & ROSE White \$9/36, Olema Cotes de Provence Rose \$9/21

BEER

DOMESTICS Miller Lite, Coors Light, Dos Equis, Modelo, Shiner Bock,

Yuengling \$5

CRAFT

Our selection rotates. Ask server/bartender

NON ALCOHOLIC

GLASS BOTTLE SODAS Coke / Sprite / Diet Coke / Dr. Pepper

Topochico / Squirt \$3.50

ICED TEA \$2.50

LEMONADE \$2.50

COFFEE

DRIP COFFEE. \$3.50

ESPRESSO \$3.60

LATTE \$4.70

FISHER LATTE. \$4.95

CAPPUCCINO \$4.35

COLD BREW \$5.10

SYRUPS Vanilla / Mocha / Bourbon \$.25