

Appetizers

Coconut Breeze Fried Shrimp <i>Piña Colada Dip</i>		16
Homemade Pimento Cheese (V) <i>Served with Lavosh Crackers</i>		12
Seared Crab Cake <i>Creole Remoulade</i>		8
New Orleans Beignets (V) <i>Powdered Sugar</i>	half-dozen dozen	6 10

Salads

42 Chopped Cobb Salad <i>Hand Breaded Chicken, Avocado, Grape Tomatoes, House Peppered Candied Bacon, Homemade Pimento Cheese, Boiled Egg, and Honey Balsamic, chopped to order with Seasonal Lettuces</i>		16
SSS Smoked Salmon Salad (G) <i>Cherrywood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers, and Mixed Greens tossed with Green Goddess Dressing and topped with Curried Pistachios</i>		17
Black and Bleu Steak Salad (G) <i>Blackened Flat Iron Steak, Crumbled Gorgonzola Bleu Cheese, Lemon Truffle Oil, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans</i> <i>*Steak Cooked Medium unless otherwise specified</i>		22
Seared Crab Cake Salad <i>On a bed of Mixed Greens with Sliced Cucumbers, Bread and Butter Pickled Pearl Onions, Avocado, Tomato, and Remoulade</i>		18
Classic Caesar Salad (G) <i>Crisp Romaine, Shaved Parmesan, and Basil Garlic Croutons tossed with Classic Caesar Dressing</i>		8
with Basil Grilled Chicken		14
with Citrus Seared Salmon		18
with Pepper Grilled Flat Iron		22

Sandwiches

<i>Served with Housemade Chips</i>		
Smoked Brisket Grilled Cheese <i>Hardwood Smoked 1855 Dry-Aged Brisket, House Pickles, Melted American Cheese, and Forty-Two BBQ Sauce on Country White Bread</i>		16
Crispy Chicken Cordon Bleu <i>Chicken Breast, Smoked Ham, and Swiss, with Parmesan Honey Dijon on a Brioche Bun</i>		16

42 Pastrami	16
<i>House Cured Pastrami Beef Brisket, Pickled Cabbage, Swiss Cheese, and Deli Mustard on Sourdough</i>	
Fried Shrimp Po'boy	16
<i>Cornmeal Dusted Shrimp, Shredded Romaine, Sliced Tomato, Shaved Red Onion, and House Pickles on a Toasted Gambino Pistolette dressed with Spicy Remoulade</i>	
The Arkansas Traveler Burger	15
<i>Your choice of Black Angus Ground Beef, Ground Turkey, or Meatless Burger Patty (V) on a Toasted Brioche Bun</i>	
<i>Your choice of Homemade Pimento Cheese, Swiss, Cheddar, American, or Pepper Jack Served "All the Way" with Leaf Lettuce, Tomato, House Pickles, and Shaved Red Onion</i>	
Add House Peppered Candied Bacon	2
Add Easy Egg	1
The Presidential Club	14
<i>Pit Smoked Ham, Roasted Turkey Breast, Leaf Lettuce, Sliced Tomato, Avocado, and Dijonnaise on Honey Wheatberry Bread</i>	
Half Presidential Club with a Half Bowl of Soup or Side	12

Entrées

Herb Roasted Vegetable Quinoa Bowl (G, VG)	14
<i>Red Quinoa with Herb Roasted Seasonal Vegetables, Balsamic Glaze</i>	
Shrimp and Crab Cavatappi Pasta	18
<i>Sundried Tomato Alfredo, finished with Parmesan</i>	
Steak Frites	22
<i>Pepper Grilled Flat Iron Steak (8 oz), Hand-Cut Fries, Maître d' Butter</i>	

Sides

Hand Cut Fries (G, V)	5
Sweet Potato Fries (G, V)	6
<i>With Spicy Strawberry Jam or Wasabi Aioli</i>	
Seasonal Fruit (G, V)	6
Side Salad	6
<i>Heritage Spring Mix, Shaved Red Onion, Sliced Cherry Tomato, Sliced Cucumber, and Choice of Dressing</i>	

For parties of five or more, a 23% service charge will be added and no split checks, please. Split plate charge: \$8. Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

(G) - Gluten Free (V) - Vegetarian (VG) - Vegan