

CROWN & BULL

Dinner

We Use Locally Sourced Organic Food When Possible

Meats & Fish

7oz FILET MIGNON 	29
12oz GRILLED RIBEYE	28
12oz FREE RANGE CHICKEN	24
7oz WILD SCOTTISH SALMON	18

Our Steaks are Grass-Fed From Fort McCoy, Florida. Our Free Range, Humanely Rased Natural Chickens, are Broken-down in House, Cooked Sous-vide & Grilled. Our Sushi Grade Scottish Salmon is Wild Caught and Prepared in House, Never Frozen.

Preparation

DELTA BLUE	
Blue Cheese Compound Butter, Cauliflower Purée, Grilled Asparagus and Fried Onion	
OAXACAN RED MOLÉ 	
Mexican Sauce that Contains Fruits, Chiles, Seeds, Spices and Mexican Chocolate. Served with Saffron Risotto Cake, Bok Choy, Avocado Puree and Pico De Gallo	
LEMON BASIL 	
Cauliflower Puree, Bok Choy and Lemon Basil Salsa	
VERDI CHILI LIME 	
Chili Lime Vinaigrette, Aromatic Rice and Grilled Asparagus	
PEPINO Y PEPITA 	
Pumpkin Seed Blackening, Avocado Puree', Saffron Risotto Cake, Cucumber Guacamole and Grilled Asparagus	

Entrées

8oz SESAME TUNA 	20	TRUFFLE BUTTER STEAK	12oz RIBEYE 29
Sesame Encrusted Ahi, Bok Choy, Purple Kimchi, Sriracha Aioli and Bourbon Sweet Soy		Parmesan Herb Truffle Butter,	7oz FILET 30
		Truffle Fries and Seasonal Greens	
FALAFEL PLATE  	16	CITRUS HERB SALMON  	18
Four Zucchini Falafel Fritters, Harissa Hummus, Quinoa Tabouli, Garlic Pita and Lemon Basil Salsa		Wild Pan Seared Salmon, Lemon Herb Purée, Roasted Beets and Aromatic Rice	
VEGETABLE CURRY   	16	MIDNIGHT PASTA	22
Sautéed Squash, Zucchini, Onions, Peppers, Carrots & Bok Choy in a Coconut Curry over Aromatic Rice Add Shrimp \$9 Add Natural Chicken \$6		Handmade Squid Ink Pasta, Sautéed Shrimp, Steamed Mussels, Heirloom Tomatoes and Arugula Tossed in a Light Lemon Basil Cream with Anchovy Crumb	
ROASTED VEGETABLE LASAGNA  	20	CURRY BUTTER 	12oz RIBEYE 28
Roasted Japanese Eggplant, Zucchini & Yellow Squash, Layered with House Made Cashew Cheese & Tomato. Served Over Spaghetti Squash, Harissa Marinara & Topped with Lemon Basil Salsa		Jerk Rub, Curry Butter, Aromatic Rice & Bok Choy	7oz FILET 29
			12oz NATURAL CHICKEN 24
WALNUT STUFFED PEPPERS  	20	KOREAN BEEF TACOS	16
Roasted Red Bell Peppers Filled with Spiced Mirepoix, House Made Cashew Cheese & Walnuts. Served with Aromatic Rice, Grilled Asparagus & Topped with Avacado Purée & Pico de Gallo		Three Corn Tortillas Filled with Gouchujang Marinated Filet Tips, Purple Kimchi, Sriracha Mayo, Sweet Soy & Scallion	
TUNA KIMCHI-CHANGA	16	HONEY FRIED CHICKEN	24
Sesame Crusted Ahi Tuna, Aromatic Rice, Purple Kimchi, Sriracha Mayo & Gochujang BBQ Rolled up in a Large Tortilla & Deep Fried. Topped with More Sauce, Scallion, Peanuts & Sesame Seeds		12oz Natural Chicken Breast Fried Crispy & Topped with Lemon Herb Spiced Honey. Served Over Roasted Spaghetti Squash & Sautéed Seasonal Greens	
		OSSO BUCCO 	20
		Braised Pork Shank, Red Wine Glaze, Saffron Risotto Cake and Grilled Asparagus	

Sides

Cauliflower Purée	5	Sauteéd Vegetables	6
Aromatic Rice	4	Cajun Fries	5
Grilled Asparagus	6	French Fries	5
Side Caesar	6	Sweet Potato Fries	5
Side Huey House	6	Truffle Fries	8
Quinoa Tabouli	5	Power Slaw	4

 GLUTEN FREE
 VEGETARIAN
 VEGAN
 HOUSE FAVORITE
ALL GF/VE/VG ITEMS CAN BE MADE TO FIT DIETARY RESTRICTIONS

Huey Two Bite Rule: Please notify your server if your meal isn't satisfactory within two bites. Thank you - Management
*20% gratuity added to parties of 6 or more. Substitutions are not recommended but will be made with an appropriate upcharge. Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illnesses.

Starters

CRAB CAKES	15
Avocado Purée, Sriracha Aioli	
TWICE COOKED WINGS	12
Ancho Guinness Braised, then Deep Fried, Tossed with Housemade Buffalo, Served with Celery & Blue Cheese or Ranch	
GOCHUJANG WINGS	12
Ancho Guinness Braised, then Deep Fried, Tossed with Gochujang BBQ & Topped with Peanuts, Sesame Seeds & Scallions	
EXOTIC MUSHROOM TACOS 🌿 GF	12
Three Corn Tortillas Filled with Shiitake & Oyster Mushrooms, Arugula, Poblano Salsa, Lime Crema & Cotija Cheese	
BRUSCHETTA 🌿	8
Crostini, Arugula, Lemon Basil Salsa, Goat Cheese & Jalapeño	
LARGE SHRIMP COCKTAIL GF	dozen 22
Chilled, with Citrus Cocktail Sauce	half dozen 12
COCONUT CURRY MUSSELS	14
Steamed Mussels in a Thai Coconut Curry with Garlic Pita Bread & Mint	
FRIED BRUSSEL SPROUTS	10
Kimchi, Pork Belly Lardons & Scallions	
CHARCUTERIE BOARD	20
Chef's Selection of Cured Meats, Cheeses & House Made Accoutrements	
WATERMELON SALAD GF	10
Sweet Watermelon, Arugula, Chili Lime Vinaigrette & Feta	

Salads

CAESAR	10		
Romaine, Caesar, Croutons, Parmesan & Anchovy Crumb			
KALE AND BERRY 🌿 GF	15		
Kale, Mixed Greens, Strawberry Vinaigrette, Mixed Berries, Feta, Pepitas & Heirloom Tomatoes			
HUEY'S HOUSE 🌿 V GF	11		
Mixed Greens, Carrots, Onions, Peppers, Cucumbers, Heirloom Tomatoes & Microgreens			
GRILLED WEDGE GF	12		
Heart of Romaine, Bacon Jam, Pickled Onions & Peppers, Blue Cheese, Heirloom Tomatoes & Scallion			
COMPLETE YOUR SPECIALTY SALAD			
Grilled Chicken	6	6 oz. Grilled RibEye	12
Pan Seared Salmon	9	Sautéed Shrimp	9
4 oz Ahi Tuna	11	Falafel 🌿 V	6
7 oz Grass Fed Burger	6	Beyond Meat Plant Based Burger	6
SALAD DRESSINGS 🌿 GF			
Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Chili Lime Vinaigrette, Strawberry Vinaigrette, Honey Mustard, Thousand Island & Russian Dressing			

SOUP OF THE DAY

Ask Your Server For Our Fresh, Daily Selection 5

Handhelds

All Sandwiches Are Served with Your Choice of French Fries, Cajun Fries, Sweet Potato Fries or Power Slaw

- REUBEN** 13
Corned Beef, Swiss, House Made Sauerkraut with Russian Dressing on Toasted Marble Rye
- STEAK SANDWICH** 15
Sliced Herb Crusted Prime Rib, Horseradish Aioli, Arugula, Fried Onions and Provolone on a Toasted Brioche Bun
- KIMCHI FRIED CHICKEN** 13
Sweet Tea Brined Chicken Breast, Purple Kimchi, Sriracha Aioli, Bourbon Sweet Soy on a Toasted Brioche Bun
- HAM AND BRIE** 13
Toasted Sourdough, Pit Smoked Ham, Melted Brie, Arugula, Apple & Balsamic Reduction
- EL JEFE**   17
Two 4oz Beyond Meat plant-based Burger Patties, Purple Kimchi, Sriracha Aioli and Bourbon Sweet Soy.

Burgers

All Burgers are Served on a Toasted Brioche Bun or Gluten Free Bun Upon Request.

SERVED WITH YOUR CHOICE OF PROTEIN

7oz Grass Fed Burger
7oz Free Range Grilled Chicken Breast
Beyond Meat Plant Based Burger

SERVED WITH YOUR CHOICE OF SIDES

French Fries, Cajun Fries, Sweet Potato Fries or Power Slaw

- BRIES KNEES** 14
Garlic purée, Melted Brie, Balsamic Reduction, Arugula and Tomato
- McCONAUGHEY** 14
House Pimento Cheese, Bacon, Pickled Onion & Pepper, Lettuce, Tomato, House Made Pickles & Mayo
- JOHNNY BLAZE** 14
Smoked Gouda, Pepperjack, Jalapeños, Bacon, Gochujang BBQ, Fried Onion, Lettuce, Tomato & House Pickles
- LIL' KIM** 14
Purple Kimchi, Bacon, Sriracha Aioli, Bourbon Sweet Soy
- THE BEAST MASTER** 14
Provolone, Ham, Fried Egg, Horseradish Aioli, Arugula, Tomato & Onion
- CREATE YOUR OWN BURGER** 13
Your Choice of Cheese with Lettuce, Tomato, Onions, House Made Pickles & Mayo

CHEESE OPTIONS

Cheddar, Swiss, Provolone, Pepper Jack

\$1 Upcharge for Pimento, Blue Cheese Crumbles, Goat Cheese, Brie, Smoked Gouda

EXTRAS

\$1 Upcharge for Jalapeños, Sautéed Onions, Peppers, Mushrooms, Barbeque, Garlic Purée, Horseradish Aioli, Fried Onion, Bacon Jam, Fried Egg, Cucumber Guacamole, Kimchi, Sauerkraut

Double Your Protein For \$5