Cinders & Salt Chefs

CHEF-INSPIRED FAMILY-STYLE MENUS | FALL / WINTER 2026

Your family-style menu includes one starter, two proteins or main dishes, two side dishes, and one dessert. All menus are customizable; however, all guests will dine from one menu. We are happy to add or substitute items to create the dining experience you have in mind. Most dishes can be modified to accommodate allergies and dietary preferences.
Per-person pricing may be subject to change. For groups of 10 or more, a server and a $150 service fee will be added.

BUILD YOUR MENU

*CHOOSE **ONE** STARTER*:

APPETIZERS

Oysters on the Half Shell | *satsuma-black pepper mignonette*

Crispy Green Tomatoes | *sauce ravigote, pickled sweet onion, charred peppers*

Togarashi-Seared Tuna Tataki | *pomegranate ponzu, garlic-ginger cucumbers, smoked chili oil*

NOLA Barbequed Gulf Shrimp | *toasted garlic, rosemary, Creole spice butter, crusty bread*

Almond-Agave Brussels Sprouts | *gochujang-tahini glaze, sesame-almond crumble*

Corn-Fried Gulf Oysters | *celery root slaw, hot sauce beurre blanc*

Hand-Rolled Gnocchi | *brown butter, fire-roasted shiitake mushrooms, sage, Parmigiano-Reggia*

Florida Spiny Lobster Risotto | *buttery shellfish stock, Manchego, scallion*

Jumbo Lump Crab Cake | *shaved fennel-citrus salad, satsuma butter*

Smoked Mozzarella-Stuffed Arancini | *fire-roasted tomato agrodolce*

9-Line Farms Wagyu Meatballs | *creamy cracked-corn polenta, pomodoro, Parmigiano-Reggiano*

Fire-Roasted Gulf Oysters | *smoked bacon, hand-cut chimichurri, Manchego*

Crispy Pork Belly | *roasted apple mostarda, sweet potato purée, bourbon jus*

SOUPS

Smoked Chicken & Andouille Gumbo | *dark roux, jasmine rice, scallion*

Gulf Seafood Gumbo | *dark roux, jasmine rice, scallion*

Gulf Crab & Saffron Bisque | *savory sherry whipped cream, smoked chili oil*

Caramelized Triple Onion | *leeks, shallots, sweet onion, rich beef broth, crusty bread, Gruyère tuile*

Roasted Butternut Squash Bisque | *orange blossom honey, brown butter, toasted pepitas, pumpkin seed oil*

SALADS

Mixed Baby Greens | *cucumber, tiny tomatoes, smoked feta, pomegranate, toasted pecans, lemon-honey vinaigrette*

Roasted Apple & Baby Spinach | *crispy bacon, goat cheese, toasted pecans, sweet onion, maple-black pepper vinaigrette*

Chopped Cobb | *smoked bacon, roasted tomato, egg, blue cheese, creamy avocado dressing*

Roasted Mushrooms | *arugula, Manchego, confit shallot, toasted hazelnuts, aged sherry-truffle vinaigrette*

Roasted Beet & Citrus | *baby arugula, whipped goat cheese, Florida citrus, pistachio, pickled shallot, champagne vinaigrette*

Florida Citrus & Fennel | *Bibb lettuce, toasted almonds, crushed Castelvetrano olives, champagne vinaigrette*

Honey Caramelized Pear | stracciatella, arugula, crispy prosciutto, toasted pecans, sourdough crostini, honey white balsamic vinaigrette

Hearts of Romaine | shaved Parmesan, toasted croutons, house-made Caesar dressing

Roasted Winter Squash | baby kale, dried cranberries, toasted pecans, goat cheese, maple-Dijon vinaigrette

CHOOSE TWO ENTRÉES

Fennel-Chili Crusted Atlantic Salmon | satsuma-mandarin glaze, ginger scallion oil

Garlic-Sautéed Gulf Shrimp | spiced shellfish broth, blistered tomatoes, Tasso

Skillet Grilled Grouper | Creole brown meunière, blistered tomato, seared lemon

Prosciutto-Wrapped Diver Scallops | grapefruit-Prosecco gastrique

NOLA Barbequed Gulf Shrimp | toasted garlic, rosemary, Creole spice butter, crusty bread

Cast-Iron Roasted Chicken | roasted root vegetables, lemon-thyme jus

Low Country Boiled Shrimp | Creole spices, smoked sausage, shrimp-boil garlic butter

Add corn and potatoes +$2 per person • Add snow crab MKT price

Blackened Gulf Fish | satsuma beurre blanc, pickled red onion

Add jumbo lump crabmeat, Gulf Shrimpt or Louisiana crawfish tails

Jumbo Lump Crab Cakes | charred bok choy, Creole mustard beurre blanc

Miso-Sesame Seared Ahi Tuna | shaved cabbage and apple slaw, chili crunch, toasted peanuts

Seared Black Angus Beef Tenderloin | rosemary-garlic demi-glace, maître d'hôtel steak butter

Chicken Française | lemon-parsley pan jus

Bacon Wrapped Pork Tenderloin | poblano-sweet onion confit, maple guava gastrique

Blue Crab Fettuccine | ripped herbs, fresh pasta, white wine-saffron broth

May substitute lobster, shrimp or crawfish or be prepared vegetarian.

Braised Boneless Beef Short Rib | red wine-rosemary jus, crispy shallots

Cast-Iron Pork Chops | bourbon-cider glaze, caramelized apple, whole-grain mustard jus

CHOOSE TWO SIDE DISHES

Honey-Balsamic Glazed Brussels Sprouts

Pepper Jack Stone-Ground Grits

Roasted Winter Vegetable Medley | butternut squash, Brussels sprouts, carrots, sweet onion

Four-Cheese Orecchiette Pasta

Lyonnaise Sweet Potatoes

Vidalia-Smothered Green Beans

Buttermilk Black Pepper Biscuits | whipped honey butter

Triple-Potato Bacon Hash

Herb-Roasted Fingerling Potatoes

Honey Hush Iron-Skillet Cornbread

Freshly Baked Herb Focaccia

Toasted Pecan Jasmine Rice Pilaf

Creamed Spinach

Garlic-Asiago Whipped Potatoes

Brown Butter Sweet Potato Mash | *toasted pecan, sage*

Roasted Delicata Squash | *maple, chili, toasted pumpkin seeds*

Braised Southern Greens | *smoked bacon, cider vinegar, sweet onion*

CHOOSE ONE DESSERT

White Chocolate Bread Pudding | *warm white chocolate ganache*

Brown Butter Apple Bread Pudding | *bourbon caramel, vanilla bean whipped cream*

Lemon-Thyme Crème Brûlée | *torched sugar crust*

Cookies & Cream | *chocolate mousse ice cream, fresh-baked peanut butter cookies*

Warm Apple-Pecan Crisp | *cinnamon-buttermilk whipped cream*

Key Lime Pie | *raspberry coulis, dulce de leche drizzle*

Double Chocolate Tart | *velvet chocolate custard, dark chocolate ganache, bourbon-blackberry compote*

Caramel Cheesecake | *brown butter crust, smoked sea salt caramel, toffee crumble*

Brown Butter Sweet Potato Gooey Cake | *bourbon caramel, vanilla bean chantilly*

Dark Chocolate Bourbon Pecan Tart | *salted caramel, vanilla chantilly*

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SIGNATURE THEMED FAMILY-STYLE DINNERS | FALL / WINTER 2026

Chef-curated menus served family-style on shared platters. Selections and substitutions are available as indicated; all guests dine from the same menu. Most dishes can be modified for dietary preferences and allergies. Per-person pricing may vary with selections and premium ingredients. For groups of 10 or more, a server and a $150 service fee will be added.

COASTAL SEAFOOD COOKOUT

A Gulf Coast Tradition

Fresh Gulf seafood, Louisiana-inspired flavors, and coastal Southern hospitality.

FROM THE GULF

Creole-Boiled Jumbo Gulf Shrimp | *sweet corn, red potatoes, smoked sausage, sweet onion, garlic, Creole spices*

Fresh Gulf Fish | *choice of blackened, skillet-grilled, or golden-fried, fresh lemon*

** *Premium seafood additions available: Alaskan king crab, snow crab, and seasonal Louisiana crawfish.*

Ask your chef about preparing your freshly caught Gulf fish.

FROM THE GARDEN & KITCHEN

Mixed Baby Greens | *cucumber, tiny tomatoes, smoked feta, pomegranate, lemon-honey vinaigrette*

Grand Isle Rice Pilaf | *toasted pecans, aromatic vegetables, jasmine rice*

Honey Hush Iron-Skillet Cornbread | *whipped honey butter*

SAUCES & ACCOMPANIMENTS

Chili-Honey Cocktail Sauce • Grandma Parnell's Rémoulade • Shrimp-Boil Garlic Butter

SOMETHING SWEET

Warm Blueberry Skillet Crisp | *cinnamon-buttermilk whipped cream*

LOW 'N' SLOW BBQ FEAST

Southern Smokehouse Favorites

Slow-smoked meats, scratch-made sides, and bold regional flavors.

FROM THE SMOKEHOUSE — CHOOSE TWO

St. Louis-Style Pork Spareribs | *black cherry-chipotle BBQ sauce*

Low 'n' Slow Pulled Pork Shoulder | *Carolina-style drippings and vinegar sauce*

Smoked Bone-In Chicken Thighs | *Alabama white BBQ sauce*

Smoked Beef Picanha | *smoked tomato-onion jus*

Double-Rubbed Smoked Chicken Wings | *Chef David's signature Buffalo dry rub, Alabama white BBQ sauce*

SOUTHERN SIDES — CHOOSE TWO

Creole Potato Salad | *whole-grain mustard, celery, sweet onion, fresh herbs*

Bacon & Cider-Braised Collard Greens | *sweet onion, smoked bacon, cider vinegar*

Four-Cheese Baked Pasta Shells | *creamy cheese sauce, golden breadcrumb crust*

Mardi Gras Coleslaw | *crisp cabbage, colorful peppers, tangy Creole dressing*

FRESH FROM THE OVEN

"Change Your Life" Cheddar-Jalapeño Cornbread | *whipped honey butter*

SOMETHING SWEET

Old-Fashioned Banana Cream Pie | *vanilla bean custard, fresh bananas, whipped cream, buttery crust*

***Ask about expanded Southern BBQ spreads and buffet-style service for larger gatherings.*

NOT JUST FOR TUESDAY TACO BAR

A Coastal Fiesta

A vibrant, interactive taco experience with bold marinades, slow-braised meats, fresh seafood, and all the fixings.

START WITH SOMETHING TO SHARE

Fresh-Fried Corn Tortilla Chips | *roasted poblano queso, hand-cut pico de gallo, elote street corn dip*

BUILD YOUR TACOS — CHOOSE TWO PROTEINS

Mojo-Marinated Gulf Fish | *citrus, garlic, fresh herbs, fire-grilled*

Slow-Roasted Pork Carnitas | *orange, garlic, warm spices, crispy edges*

Birria-Braised Beef | *toasted chiles, rich consommé*

Tequila-Lime Gulf Shrimp | *garlic, fresh lime, cilantro*

Carne Asada Flank Steak | citrus-chile marinade, fire-grilled

Garlic-Chile Chicken | roasted garlic, ancho chile, lime

RICE & BEANS

Cilantro-Lime Jasmine Rice | fresh cilantro, lime zest

Charro-Style Black Beans | roasted peppers, onions, warm spices

ALL THE FIXINGS

Warm Corn & Flour Tortillas • Fresh Cilantro • Shredded Jack & Cheddar • Cotija • Jalapeños • Lime-Marinated Cabbage • Guacamole • Adobo Crema • Fire-Roasted Salsa Verde

SOMETHING SWEET

Cinnamon-Pecan Tres Leches Cake | three-milk vanilla sponge, toasted pecans, cinnamon whipped cream

RUSTIC ITALIAN TABLE

A Family-Style Italian Feast

Classic Italian flavors, handmade touches, and generous shared platters.

START WITH SOMETHING TO SHARE

Classic Antipasto & Burrata | cured Italian meats, marinated olives, roasted peppers, seasonal tomatoes, basil, aged balsamic

Freshly Baked Herb Focaccia | whipped roasted garlic butter, extra-virgin olive oil

FROM THE KITCHEN — CHOOSE TWO ENTRÉES

Sunday-Braised Beef Short Rib Ragù | San Marzano tomato, red wine, fresh pappardelle, Parmigiano-Reggiano

Chicken Parmesan | crispy Parmesan-crusted chicken, pomodoro, mozzarella, basil

Tuscan Garlic Shrimp | Gulf shrimp, blistered tomatoes, spinach, white wine, garlic cream

Wild Mushroom Gnocchi | roasted mushrooms, brown butter, Parmesan fonduta, sage, toasted hazelnuts

Italian Sausage & Meatballs | house-made beef meatballs, sweet Italian sausage, Sunday tomato sauce

SIDES — CHOOSE TWO

Classic Caesar Salad | romaine, Parmesan, garlic croutons, house-made dressing

Roasted Broccolini | garlic, lemon, Calabrian chile, toasted breadcrumbs

Four-Cheese Baked Rigatoni | mozzarella, ricotta, Parmesan, fontina, roasted tomato

Tuscan White Beans | rosemary, roasted garlic, extra-virgin olive oil

SOMETHING SWEET — CHOOSE ONE

Classic Tiramisu | espresso-soaked ladyfingers, mascarpone cream, cocoa

Lemon-Ricotta Cheesecake | Florida citrus, vanilla bean whipped cream

Dark Chocolate Budino | silky chocolate custard, salted caramel, whipped mascarpone

SUNDAY SUPPER

Southern Comfort, Chef-Inspired

Traditional Southern favorites, slow-cooked comfort foods, and nostalgic desserts.

START WITH SOMETHING TO SHARE — CHOOSE ONE

Southern Deviled Eggs | smoked bacon jam, pickled scallion, crispy shallot

Fried Green Tomatoes | Creole rémoulade, pickled mustard seed, shaved herbs

Southern Wedge Salad | iceberg, smoked bacon, roasted tomato, Vidalia onion, creamy avocado dressing

FROM THE SUNDAY TABLE — CHOOSE TWO ENTRÉES

Cast-Iron Roasted Chicken | lemon, thyme, roasted garlic, rich pan jus

Red Wine-Braised Beef Short Ribs | rosemary jus, crispy shallots

Southern Fried Chicken | buttermilk-brined, cracked black pepper, hot honey

Bourbon-Apple Pork Tenderloin | caramelized apples, whole-grain mustard, bourbon-cider glaze

Classic Sunday Pot Roast | slow-braised Angus beef, carrots, sweet onion, rich gravy

SOUTHERN SIDES — CHOOSE TWO

Garlic-Asiago Whipped Potatoes | cultured butter, roasted garlic

Vidalia-Smothered Green Beans | sweet onion, slow-simmered pan juices

Bacon & Cider-Braised Southern Greens | smoked bacon, sweet onion, cider vinegar

Four-Cheese Baked Macaroni | golden breadcrumb crust

Brown Butter Sweet Potato Mash | toasted pecans, crispy sage

Honey Hush Iron-Skillet Cornbread | whipped honey butter

SOMETHING SWEET — CHOOSE ONE

Warm Apple-Pecan Crisp | cinnamon-buttermilk whipped cream

Brown Butter Apple Bread Pudding | bourbon caramel, vanilla bean Chantilly

Dark Chocolate Bourbon-Pecan Tart | salted caramel, vanilla Chantilly

Old-Fashioned Banana Pudding | vanilla bean custard, fresh bananas, whipped cream, vanilla wafers