



## BAR BITES

Blue Crab Beignets • \$12

*Calabrian Chile Aioli*

Crispy Louisiana Oysters (4) • \$14

*Roquefort Blue Cheese Fondue, Creole Tomato Glaze*

Pate de Campagne • \$15

*Pork Terrine, Dijon Mustard, Grilled Ciabatta*

"Skylers" Teriyaki Chicken Caesar • \$22

*Crispy Chicken, Teriyaki, Romaine Hearts, Croutons,  
Caesar Dressing, Parmesan*

Muffuletta • \$16

*House Cured Coppa, Duck Prosciutto, Salami,  
Provolone, Olive Salad*

House Bacon Burger • \$16

*Prime Beef, Gruyère Cheese, Bacon, Caramelized Onion*

Reuben • \$18

*Corned Beef, Sauerkraut, Gruyère, Russian Dressing*

PuPu Platter • \$38

*Hawaiian Pork Belly, Coconut Shrimp Toast,  
Blue Crab Rangoon, Boudin, Lamb Rib*

Charcuterie Board • \$18

*Assorted House Cured & Local Meats  
with Traditional Accompaniments  
add Curated Cheese Selection +\$12*

*join us for*

## HAPPY HOUR

Wednesday & Thursday • 5pm - 9pm

Friday • 4pm - 6:30pm

**TCHEFUNCTE'S**  
RESTAURANT