

## SNACKS

### Charcuterie Board

with sweet & savory bites

Pick three: 15 | Pick five: 24

**Salumi:** Coppa, Jamón Serrano, Capicola, Prosciutto, Finnochiona

**Cheeses:** Thomasville Tomme, Saint André, Teahive, Truffle Tremor, Point Reyes Blue

### 1/2 Dozen Broiled Oysters CAET

Bone Marrow Mushroom Crust, Parmesan, Panko

13

### 1/2 Dozen Raw Oysters

Cocktail, Red Wine and Shallot Mignonette

13

### Kung Pao Shrimp

Spicy Asian BBQ Sauce

12

### House Cut Fries

Sauces: Duck Fat Aioli, Chipotle Ketchup,

Honey Mustard

5/9

### Lobster Rolls

Fried Tails, Tabasco Aioli, Salad Days Lettuce & Tomato, Gil's Brioche Rolls

15

### Farm Salad

Feta, Arugula, Roasted Butternut Squash, Apple, Toasted Almond, Red Onion, Sherry

Vinaigrette

12

### Cauliflower Saganaki

Seared Feta, EVOO, Herbs, Confit Cherry Tomato

12

### Breadless Jumbo Lump Crab Cake

Lemon Herb Butter

19

### Lamb Sliders

Curry Tzatziki, Arugula, Pickled Onion, Gil's Brioche Rolls

10

### BLT Wedge

Iceberg Wedge, Bacon, Tomato, Pickled Onion, Blue Cheese, Roasted Poblano Ranch

5.5/10

### CAET House Salad

Field Greens, Goat's Cheese, Walnuts, Berries, Basil Vinaigrette

8

Caet Wine Bar is owned and operated by Chef Derek Emerson and Jennifer Emerson  
General Manager Abby Graves  
Executive Chef Chris Trantham  
Sous Chef Antonio Johnson

## DINNER

### 14oz. Porterhouse Pork Chop

Wild mushroom Bread Pudding, Sweet Pepper Jelly, Mushroom Jus  
27

### Hanger Steak & Truffle Frites

Sautéed Spinach, Herb Compound Butter, Red Wine Demi Glacé  
17/31

### Daily Fish

Gnocchi, Braised Greens, Black-Eyed Pea Relish, Bacon Broth  
MKT

### Pan Seared Scallops

Lobster Risotto, Yellow Tomato Parmesan Broth  
16/30

### Redfish CAET

Lump Crab Meat, Thin Beans, Charred Tomato Butter  
17/32

### Pan Roasted Duck Breast

Foie Gras- Infused Basmati Rice, Green Tomato Chow-Chow, Orange Gastrique  
16/32

### 8oz. Hereford Filet

Roasted Fingerling Potatoes, Sautéed Asparagus, Red Wine Demi Glacé  
36

### Spicy NOLA Shrimp & Grits

Grit Girl Pepper Jack Cheese Grits, Spicy NOLA BBQ Sauce, Corn, Cherry Tomatoes, Okra  
16/31

### The Wagyu Burger

Wagyu, St. André Cheese, Lettuce, Tomato,  
Pickled Onion, Duck Fat Aioli, Grain Mustard, Chipotle Ketchup, Gil's Brioche Bun  
20/add pork belly 3

### The Mushroom Burger

50% Ground Beef 50% Applewood Smoked Bacon, Port Salut, Sautéed Mushrooms,  
Caramelized Red Onion, Arugula, Truffle Aioli  
18

## SIDES

Pepper Jack Grits 5

Asparagus 4.5

Parmesan Truffle Frites 5

Lobster Risotto 6

Basmati Rice 6

Sautéed Spinach 5

Thin Beans 5

Wild Mushroom Bread Pudding 6

Extra Sauce .50

## Additions to any plate

fried lobster tail | seared shrimp (3) | flank steak | jumbo lump crab | daily fish | redfish | scallop  
20% gratuity added to parties of 6 or more