

Samara's SOUTHERN KITCHEN Haus of Chefs

THINGS TO SHARE

BLACKEYE PEA HUMMUS

Samara's Signature Blackeye Pea Hummus served with farm-fresh roasted Heirloom carrots, grilled asparagus & fresh Persian cucumber, and warm pita bread

\$16

SOUTHERN CORNBREAD SKILLET

Golden grilled buttermilk cornbread served warm with sweet-heat pepper jelly and house-made triple-berry or peach cobbler butter.

\$16

FROM OUR GRIDDLE

CHICKEN & WAFFLES

Deep-fried brown sugar brined chicken leg + thigh quarter with 2 crisp Belgium waffles served two ways topped with diced peaches, peach cobbler butter OR topped with fresh berries, triple berry butter.

\$26

"THE BIG ROB" - CATFISH & WAFFLES

Deep fried catfish with 2 crisp Belgium waffles, your choice of fruit & mixed berry or peach cobbler butter, served with syrup

\$28

"THE MOOK" - SWEET POTATO POUND CAKE FRENCH TOAST

Pound cake, dredged in sweet potato custard with cinnamon & nutmeg. Served with a Sweet Potato Maple Syrup, topped with brown sugar whipped cream & caramelized sweet potatoes.

\$18

SOUTHERN GRITS MANY WAYS

SMOKED PORK BELLY

Cherrywood-smoked pork belly, slow-cooked for 8 hours and seasoned with Samara's signature Cajun brown sugar blend until caramelized.

\$25

SOUTHERN FRIED CATFISH

Samara's Creole spice blend & cornmeal-battered Searock catfish, served with our velvety tomato Creole cream sauce

\$27

CAJUN SHRIMP, CRAWFISH & LUMP CRAB (Add Fried Catfish + 10)

Cajun-seasoned prawns, crawfish, and lump crab in a velvety tomato Creole cream sauce with bell peppers, celery, onion, garlic, herbs, & Cajun spices.

\$30

SAMARA'S CHEF SPECIALS

Oxtail Jambalaya Chilaquiles

House-made tortilla chips tossed in béchamel braising reduction. Topped with our signature jambalaya. Finished with tender red wine-braised oxtail, fried egg, and green onions

\$30

"ROCKIN ROBYN" NOLA RED BEANS & RICE

Slow simmered with smoked turkey tails, Holy Trinity, herbs & Cajun spices. Served over Jasmine rice.

\$16

+ add fried chicken/Southern fried catfish

\$22/25

À LA CARTE & KIDS PLATES

GRITS \$11

RED BEANS & RICE (CUP) \$9

PORK BELLY \$14

FRIED POTATOES \$6

FRIED CHICKEN QUARTER \$14

EGGS \$6

WAFFLE \$12

FRIED CATFISH (1 PC) \$8

Cajun Turkey Sausage \$9

KIDS PLATE - Scrambled eggs, fried potatoes or 1 waffle, fresh fruit, choice of pork belly, fried chicken or sausage \$15

Please inform your server if a person in your party has a food allergy.

18% gratuity is automatically added to your bill for parties of 5 or more.