









#### ONE

**#Po'Mi - \$8**Tempura Shrimp or Mushrooms

#R&BFritters - \$12 Seasonal Root veggie fritter w| side of Trinidadian Curry

Scotch Eggs - \$15 Laotian sausage & quail eggs w| mustard green aioli

### TWO

Black Eye Pea Hummus - \$18

That Brown Girl Cooks! original hummus recipe

\*\*#HoodSushi - \$21

Poached crawfish, pickled celery, daikon, carrots w| spicy kewpie mayo

Peel & Eat BBQ Shrimp- \$18

Louisiana style spicy garlic butter beer sauce

#Unc'sWings - \$21

Chef Lamont's recipe (Undisputed King of all things Fried!)

## THREE

#OdetoCherry (V/GF)- \$16
Bibb Lettuce, Fresh Tomatoes, Cilantro, Red Onion, with Ayib

Eggplant (GF)- \$14 Eggplant, Ginger, Habernero, Sesame Oil and Lime

Greens & Pickled Relish (GF w/o Hoe Cakes) - \$22 Slow simmired Greens with Pickled Relish Add Neckbones + 6

# **FOUR**

Coconut Clams (GF w/o bread) - \$20 Laotian Sausage, Coconut Milk, with Lemongrass, Shallots and Garlic

**Stuffed Squash** (Veg, GF)- **\$26**Seasoned Squash Stuffed with a Quinoa Mushroom Stuffing

Seafood Gumbo - \$25 New Orleans Style Seafood Gumbo

### **FIVE**

Short Ribs (GF) - \$38
Beef Short Ribs berbere sauce tea boiled congee

Smothered Chicken and Dumplings - \$32 Garlic Roasted Chicken (bone-in), Mushroom Velouté topped with Plllowy Dumplings

Pork Chop (GF, DF) \$42
Grilled Chop Rum infused Plum Chutney Fried Bacon Cabbage

Stuffed Trout- \$52
Fried Trout Seafood Stuffing and Tangy Bearnaise

### A COUPLE OF SIDES

#BetterThanYoGrandmas Mac Cheese- \$ 12 Sweet Potato Hoecakes (Corn pancakes) - \$8 Fried Cabbage (Contains Bacon)- \$8 Daily Greens (V)- \$10 Add Neckbones + 6

\*Note: A 5% COMMUNION surcharge is applied to each check. This charge is retained by the house & dispersed to COMMUNION support staff. This is not a server tip.

FROM THE KITCHEN DINNER

We ask that reservations keep to their 2 hours seating.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\*
We cannot accommodate any onion and garlic allergies. For more inquires please email at goodday@communionseattle.com