

HELLO EVERYONE, AS YOU MAY KNOW, FEBRUARY IS BLACK HISTORY MONTH AND, AS A CHEF, I WANTED TO PRODUCE DISHES THAT ARE A REFLECTION OF BLACK HISTORY. THE MENU BELOW CONSISTS OF ITEMS PREPARED WITH TRADITIONAL TECHNIQUES FROM BOTH THE SOUTH AND NORTH UNITED STATES, AS WELL AS INFLUENCES CARRIED OVER FROM AFRICA AND NATIVE LANDS. I HOPE YOU FIND THE TIME TO COME IN AND TASTE ALL OF THEM.

- Chef Jerome "Spike" Williams

FEBRUARY 3-9 BRAISED OXTAILS SERVED OVER CRISPY FRIED RICE AND TOMATO-OKRA-CORN SUCCOTASH
We start our journey in the Carolinas. My Grandma was from Lumberton N.C. and this was one of the truly tasty dishes that both she and my grand uncle would prepare.

FEBRUARY 10-17 CURRIED CHICKEN, SLOW BRAISED WITH GROUND PEANUTS, DRIED HERBS AND SPICES OVER SOUTHERN YELLOW RICE
We go a little deeper down south with this fusion of African and Low Country flavors.

FEBRUARY 18-24 (EXCLUDING VALENTINE'S DAY)
SMOKED HAM HOCKS WITH CAJUN RED BEANS AND RICE
We head a little west to Louisiana for our third week. This one was a HUGE hit at Picán. I think you'll like it too.

FEBRUARY 25-28 BEEF AND PORK BELLY MEATLOAF WITH GARLIC MASHED POTATOES, BRAISED MUSTARD GREENS AND MOLASSES BBQ SAUCE.
And finally, we finish our culinary journey in the north with this returning favorite. Folks have been asking for this one for a while.

Also...

CHECK US OUT ON WINE DOWN WEDNESDAYS, AS GENERAL MANGER TREVOR LITTLE FEATURES
A NEW BLACK OWNED WINERY EACH WEEK!

HANG OUT WITH OTHER WINE ENTHUSIASTS AND GET TO KNOW THESE EXCITING VINTNERS.

SPECIAL TASTING EVENTS!

BOTTLE DISCOUNTS!

FEB 6 - TBA

FEB 13 - WACHIRI WINES OF ALAMEDA

FEB 20 - P.HARRELL WINES

FEB 27 - TBA