SMALL PLATES

GUMBO 11
a popular Louisiana stew, ours consists of chicken and alligator andouille sausage with rice, trinity garnished with a smoked paprika and cayenne fried okra

WARM PIMENTO CHEESE DIP 12
classic southern dip with mild and sharp aged cheddar, pimentos and chives served with a salt stick crostini

CRISPY CATFISH NUGGETS 12
cajun cornmeal crusted catfish, sorgum mustard and pickled okra tartar

DEVILED CRAB CAKE 18
a southern version to new england crab cakes with lump crab, bell pepper, saltines and a touch of southern spice served with a cajun remoulade over dressed greens

SMOKED DUCK 15
frisee, pomegranate-creole mustard vinaigrette, pickled golden raisins and camembert beignets

THE QUARTER CHEESE BOARD 22
a selection of fine meats, cheeses and accompaniments, inspired by the iconic muffaletta sandwich

CAJUN MAC AND CHEESE 15
shells, tasso ham and peas in a velvety-smokey cheddar cheese sauce topped with cajun breadcrumbs

CHARRED CREOLE CAESAR 10
baby gem lettuce, toasted cornbread crouton and a down south caesar dressing

SHUCKED SOUTHERN OYSTERS 18
half dozen southern oysters shucked to order

MUSSELS CREOLE 15
Maine mussels in creole tomato broth

LARGE PLATES

SHRIMP AND GRITS 26
shrimp, mushrooms, country ham and green onions served over creamy Anson Mills North Carolina white grits garnished with old bay shrimp toast

CAST IRON RIBEYE 38
16 oz wilted garlic-bacon spinach, butterball potatoes, served with “The Quarter” steak sauce

MAQUE CHOUX SCALLOPS 34
seared scallops over a hominy maque choux, a traditional dish with a combination of american indian and creole influences

BOURBON SORGHUM SALMON 28
sorgum glazed, reezy pezzy style island peas and Carolina golden rice from Anson Mills

JAMBALAYA 26
creole and cajun rice dish prepared with monkfish, gulf shrimp and local andouille sausage over carolina golden rice

DUCK CONFIT RISOTTO 27
pulled duck confit, alligator andouille sausage, braised collard greens, cheesy low country middlins risotto

BRAISED SHORT RIB 26
tomato braised short rib, broken rice grits, roasted baby carrot

SOUTHERN FRIED CHICKEN 23
finger lickin’ southern fried chicken, tomato stewed beans and okra with smoked ham gravy and corn bread, available while supplies last

SANDWICHES

OYSTER PO’BOY 18
crispy cornmeal crusted oysters “dressed” with cabbage “cho-chow” and pickled okra remoulade served on a seeded french bread served with hand cut fries

THE WHO-DAT BURGER 17
special blend beef, sweet tomato jam, black pepper mayo, melted munster cheese on a potato bun served with hand cut fries

*These items may contain raw or undercooked ingredients. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.
**COCKTAILS**

- **HURRICANE** 12
  white rum, aged rum, lemon, fassionola syrup

- **SAZERAC** 12
  Peychaud’s bitters, sugar cube, absinthe rinse, rye

- **PARTS ÉGALES** 12
  gin, benedictine, lemon

- **CORPSE REVIVER** 12
  gin, thyme infused Lillet, triple, lemon, absinthe rinse

- **CLASSIQUE SOUR** 12
  just try one, live dangerously

- **BOULÉVARDIER** 12
  bourbon, sweet vermouth, coffee infused Campari, “how ya doin”

- **VIEUX CARRÉ** 14
  “definitely gumbo in a glass” here is the scoop. The melting pot community of NOLA helped make it great. There’s Cognac and benedictine to symbolize the founding French fathers, sweet vermouth to represent the Italian heritage, rye for early Americans who came to town, Angostura bitters for the African heritage and peychaud’s bitters for the Creoles from way back. The cocktail was invented in the 30’s at the Hotel Monteleone

**WHITE WINE**

- **KONO**, Sauvignon blanc, New Zealand, 11

- **DOMAINE TALMARD**, Chardonnay, France 11

- **CARLETTO**, Pinot Grigio, Italy, 12

- **TANGENT**, Albarino, California, 12

**RED WINE**

- **MARK WEST**, Pinot noir California’ 10

- **B.R.COHN**, Cabernet Sauvignon, California, 13

- **E.GUILAL**, Côtes du rhone, France, 13

- **MALBEC**

**CHAMPAGNE-SPARKLING**

**DESSERTS**

- **MEMAW’S APPLE TART** 12
  warm cinnamon apple tart, french vanilla ice cream from Micalizzi in Bridgeport, brown butter bourbon caramel

- **BÉIGNÉTS** 10
  french style donut served with fudge sauce

- **FLOURLESS CHOCOLATE CAKE** 12
  vanilla roasted strawberries

- **CHEF’S WEEKLY CREME BRULÉE** 10

- **VANILLA ICE CREAM** 8

**MOCKTAILS**

- **KAZOO** 8
  ginger beer, lime juice, Fassionola syrup

- **RECORD** 8
  Basil syrup, strawberry, club soda, splash lemon lime soda

- **XYLOPHONE** 8
  passion fruit, lime, lemon lime soda

**VISIT ONE OF OUR UNIQUE RESTAURANTS**

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**DRAFT**

ask your server for our current list of draft beers from our local breweries

**BOTTLES AND CANS**

- Counterweight 6
- Downeast Cider 6
- Schaeffer 4
- Miller lite 4
- Aligash white 6

**COCKTAILS DE DESSERTS**

- **ESPRESSO MARTINI** 12

- **LILLET** 8

- **COGNAC**, Pierre Ferrand 8

- **BRANDY ALEXANDER** 8

**DESSERTS**

- **ESPRESSO MARTINI** 12
  LILLET 8
  COGNAC, Pierre Ferrand 8
  BRANDY ALEXANDER 8

**MOCKTAILS**

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  ginger beer, lime juice, Fassionola syrup

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