



New American cuisine, locally sourced ingredients, Southern inspiration

“Explorer et apprécier”

Lucashospitalitygroup.com

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, sorghum mustard and pickled okra tartar

DEILED 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

sorghum glazed, reezy peezy 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 “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 muenster cheese on a potato bun served with hand cut fries

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, tripple, lemon, absinth rinse

CLASSIQUE SOUR 12

just try one, live dangerously

BOULEVARDIER 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, *Suivignon blanc, New Zealand, 11*

DOMAINE TALMARD, *Chardonnay, France 11*

CARLETTO, *Pinot Grigio, Italy, 8*

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, 8*

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

BEGNIETS 10

french style donut served with fudge sauce

FLOURLESS CHOCOLATE CAKE 12

vanilla roasted strawberries

CHEF'S WEEKLY CREME BRULEE 10

VANILLA ICE CREAM 8



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

MOCKTAILS

KAZOO 8

ginger beer, lime juice, Fassionola syrup

RECORDER 8

Basil syrup, strawberry, club soda, splash lemon lime soda

XYLOPHONE 8

passion fruit, lime, lemon lime soda

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