

SNACKS + SHAREABLES

MARINATED OLIVES** GF V VE
rosemary & balsamic | 6

JUMBO LUMP CRAB DEVILED EGGS | 8 GF

LA CRAWFISH BEIGNETS
Meyer lemon aioli, sweet corn & crawfish filling,
chow chow | 11

BRUSSELS SPROUTS GF V
grated parmesan with garlic aioli | 8

BLACK TRUFFLE FRIES V
parsley, fresh garlic with
black peppercorn & parmesan aioli | 9

COCHON DE LAIT DEBRIS FRIES
smoked pork, mozzarella curds, green onions,
apple pork demi | 12

FILET MIGNON BROCHETTE
sweet pepper whipped garlic, forest glaze,
wild mushrooms | 14

GNOCCHI AU GRATIN V
smoked gouda, gruyère, and parmesan gremolata | 9

TUNA TARTARE & CAVIAR

avocado, cucumber, lemon & white truffle vinaigrette | 14

PORK BELLY & CORN FRIED OYSTERS GF
crystal glaze, pickled okra, blue cheese crumbles,
buttermilk dressing | 12

BACON WRAPPED DATES GF
rosemary honey, cream cheese, pecans | 7

CAJUN CARROTS GF V
buttermilk ranch, toasted pecans, tender herbs | 7

FIG & GOAT CHEESE FLATBREAD V
fig preserves, goat cheese, micro arugula,
balsamic glaze | 15

MARGHERITA FLATBREAD V
tomato sauce, garlic, fresh mozzarella, basil | 11

BIANCA FLATBREAD V
olive oil, oregano, garlic, three cheeses | 11
add: charcuterie 3

BURRATA & EGGPLANT CAPONATA V
heirloom tomatoes, basil, balsamic | 11

CHEF'S CHARCUTERIE & CHEESE BOARD**

2 meats, 2 cheeses & accompaniments | 18 OR 3 meats, 3 cheeses & accompaniments | 24

SOUPS + SALADS

add: chicken 5 | wild American shrimp 8 | crispy oysters 8 | steak 8

CHICKEN & BOUDIN GUMBO
sm 8 | lg 12

FRENCH SHALLOT SOUP
crostini, gruyère, pub cheese, thyme

sm 7 | lg 10

SUNFLOWER ARUGULA SALAD GF V
parmesan, lemon zest, olive oil,
black pepper, sunflower seeds

sm 7 | lg 10

BERRY & PECAN SALAD GF V
candied pecans, mixed berries, goat cheese,
tender greens, honey citrus vinaigrette

sm 8 | lg 11

BLACKENED TUNA NIÇOISE SALAD GF
pickled tomatoes, olives, red onion, legumes, boiled egg,
dill, tender greens, lemon vinaigrette | 13

ANCIENT GRAINS & SUGARCANE SALAD GF
golden beets, crispy bacon, fresh cheese, dried fruit,
pumpkin seeds, hearty greens, sugarcane vinaigrette | 13

BRUNCH MAINS

add: chicken 5 | wild American shrimp 8 | crispy oysters 8 | steak 8 | jumbo lump blue crab 9

APPLE FRITTER FRENCH TOAST ^V

Saint-André cheese, caramelized apples & pears, spicy pecans, warm apple bourbon syrup | 12

COCHON DE LAIT BENNY ^{GF}

stone ground grit cake, greens, pork debris, apple cider pork jus, two eggs, hollandaise | 15

JUMBO LUMP CRAB BENNY

herb cheddar biscuit, garlicky greens, whipped crab fat, two eggs poached, tomato-sherry hollandaise | 18

CREOLE SHAKSHOUKA ^V

three eggs, tomato stew, feta cheese, cilantro, red pepper butter, pickled red onions, grilled bread | 15

GULF FISH AMANDINE ^{GF}

champagne cream sauce, brown butter almonds, leeks, greens, tobiko | 28

WILD AMERICAN SHRIMP & GRITS

Creole spiced tomato gravy, rosemary, lemon, goat cheese grits, roasted peppers, pickled onion | 28

HERB ROASTED MUSHROOM PASTA ^V

Cognac, fresh fettuccine, parmesan cream, poached egg
sm 15 | lg 22

CORNFLAKE-FRIED CHICKEN & WAFFLE

free-range Amish chicken breast, cornbread waffle, rosemary gravy, cayenne honey, salted butter | 14

BEIGNETS ^V

three flaky French doughnuts dusted in powdered sugar | 6

SANDWICHES

All sandwiches and burgers come served with petite arugula salad or fries

substitute: brussels sprouts 2 | cajun carrots 3 | fresh fruit 2 | gluten free bread 3

CROQUE MADAME

sliced ham, gruyère cheese, dijonnaise, cheese sauce, sunny side up egg on sourdough | 15

LA CRAWFISH GRILLED CHEESE

crawfish tails, aged cheddar, provolone, slow roasted tomatoes, mustard remoulade, sourdough bread | 16

CORNFLAKE-FRIED CHICKEN SANDWICH

brioche bun, dill pickle slaw, aged hot sauce, garlic aioli | 16

COCHON DE LAIT CUBAN

slow roasted pork, ham, gruyère cheese, bread & butter mirliton pickles, aged hot sauce, yellow mustard | 16

WAGYU BURGER

8 oz. Wagyu ground beef, gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato | 17

MAKE IT VEGETARIAN WITH THE IMPOSSIBLE®