

SNACKS + SHAREABLES

MARINATED OLIVES** GF V VE

rosemary & balsamic | 6

JUMBO LUMP CRAB DEVEILED 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, gruyere, 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 & HEIRLOOM TOMATOES V

caponata, 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 11

CHICKEN & BOUDIN GUMBO

sm 8 | lg 12

GREEN GARLIC VICHYSOISE GF V VE

chilled soup, coconut milk, avocado, cucumber,
fried shallot sambal

sm 6 | lg 9

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

MAINS

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

substitute: brussels sprouts 2 | cajun carrots 3 | fresh fruit 2

add: crawfish tails 8 | jumbo lump blue crab 9

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

LA CRAWFISH GRILLED CHEESE*

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

WAGYU BURGER*

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

MAKE IT VEGETARIAN WITH THE IMPOSSIBLE®

HERB ROASTED MUSHROOM PASTA ^V

Cognac, fresh fettuccini, parmesan cream, poached egg

sm 15 | lg 22

add: chicken 5 | wild American shrimp 8 | crispy oysters 8 | steak 11

CRAWFISH & ANDOUILLE GNOCCHI

potato gnocchi, tomatoes, greens, herb butter, miso broth

sm 19 | lg 24

CHICKEN PICCATA

chicken breast medallions, artichoke hearts, parsley, capers, lemon,
fresh pasta, chicken jus | 24

WILD AMERICAN SHRIMP & GRITS

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

GULF FISH AMANDINE ^{6F}

champagne vin blanc, brown butter almonds, leeks, greens, tobiko | 28

8OZ FILET MIGNON

cognac mushrooms, haricots verts, gnocchi au gratin, marchands de vin | 39