

## 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, 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 &amp; 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

## BRUNCH MAINS

add: crawfish tails 8 | jumbo lump blue crab 9

### APPLE FRITTER FRENCH TOAST <sup>V</sup>

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

### COCHON DE LAIT BENNY <sup>GF</sup>

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

### THYME & TRUFFLE FRITTATA <sup>GF V</sup>

roasted mushrooms, aged cheddar, potatoes, whipped garlic & sweet red pepper sauce | 12

### CORNFLAKE-FRIED CHICKEN & WAFFLE

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

### CRAWFISH & ANDOUILLE GNOCCHI

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

sm 19 | lg 24

### WILD AMERICAN SHRIMP & GRITS

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

### GULF FISH AMANDINE <sup>GF</sup>

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

### BEIGNETS <sup>V</sup>

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

### CROQUE MADAME

sliced ham, gruyère cheese, dijonnaise, cheese sauce, sunny side up egg on sourdough | 12

### CORNFLAKE-FRIED CHICKEN SANDWICH

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

### LA CRAWFISH GRILLED CHEESE

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

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