

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

MAINS

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

HERB ROASTED MUSHROOM PASTA ^V

Cognac, fresh fettuccini, parmesan cream, poached egg

sm 15 | lg 22

WILD AMERICAN SHRIMP & TASSO GNOCCHI

potato gnocchi, confit garlic, rapini, citrus-coriander broth, candied olive gremolata

sm 19 | lg 26

CHICKEN PICCATA

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

GULF FISH AMANDINE ^{GF}

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

BOURBON GLAZED PORK CHOP ^{GF}

12 oz. duroc pork chop, goat cheese grits, collard greens, grilled grapes,
whole grain mustard seeds | 27

FILET MIGNON

8 oz. tenderloin, Cognac mushrooms, haricots verts, gnocchi au gratin,
marchands de vin | 39

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®

LA CRAWFISH GRILLED CHEESE*

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

*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