

## Starters

|   |           |
|---|-----------|
| <b>Red Beans &amp; Rice</b>   | <b>5</b>  |
| A New Orleans Classic with Smoked Ham Shank   |           |
| <b>Fried Green Tomatoes</b>   | <b>7</b>  |
| Abita Batter, Cheddar, Creole Mustard Ranch   |           |
| <b>New Orleans Style BBQ Shrimp</b>   | <b>12</b> |
| Garlic, Abita Beer, Rosemary, Fresh Baguette  |           |
| <b>House Smoked Catfish Pâté</b>  | <b>10</b> |
| House Smoked Catfish, Chèvre, Crème Fraîche, Horseradish, Lemon, Jalapeño Trinity, Crostini |           |

## Soups

|   |          |
|---|----------|
| <b>Gumbo Ya-Ya</b>  | <b>4</b> |
| Chicken, Andouille, Okra, Filé, Steamed Rice  |          |
| <b>Crab Bisque</b>  | <b>5</b> |
| Fresh Herbs, Brandy, Crème Fraîche  |          |
| <b>French Onion</b>   | <b>6</b> |
| Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère |          |
| <b>Oyster Stew</b>  | <b>9</b> |
| Creamy Oyster and Mussel Broth with Artichokes  |          |

## Salads

*Add Steak, Chicken, Shrimp,  
or Catfish to any salad for \$4.00*

|   |           |
|---|-----------|
| <b>NOLA Salad</b>   | <b>8</b>  |
| Petite Greens, Romaine, Candied Pecans, Tomatoes, Red Onions, Sweet Potato Chips, Chèvre, Vinaigrette |           |
| <b>Waldorf Wedge</b>  | <b>9</b>  |
| Iceberg, Apples, Dried Cranberries, Cajun Pepitas, Tomatoes, Red Onions, Blue Cheese Dressing         |           |
| <b>Arugula Salad</b>  | <b>9</b>  |
| Arugula, Watermelon, Tomato, Shoestring Potatoes, Corn Salsa, Lemon-Herb Vinaigrette                  |           |
| <b>Brasserie Steak Salad</b>  | <b>13</b> |
| Mixed Greens, Hanger Steak, Tomatoes, Hard Boiled Eggs, Fresh Mozzarella, Voodoo Fries, Vinaigrette   |           |

## Wood Fired Flatbreads

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|--|-----------|
| <b>Roasted Tomato Flatbread</b>  | <b>9</b>  |
| Mozzarella, Red onions, Basil Pesto  |           |
| <b>Add White Anchovies</b>   | <b>2</b>  |
| <b>Crab and Asparagus Flatbread</b>  | <b>12</b> |
| Blue Crab, Asparagus, Lemon, Chèvre, Arugula, Sweet and Spicy Roasted Red Pepper Puree |           |
| <b>Crawfish and Andouille Creole</b>   | <b>12</b> |
| Tomatoes Creole, Artichokes, Provolone, Scallions                                      |           |
| <b>Pissaladière</b>  | <b>10</b> |
| Sautéed Sweet Onions, Tasso Ham, Gruyère, Fresh Thyme                                  |           |

## **Soup, Salad, and Sandwich Duos**

|   |           |
|---|-----------|
| <b>Soup and Salad</b>   | <b>11</b> |
| <b>Soup and Half Sandwich with Voodoo Fries</b>                       | <b>12</b> |
| <b>Salad and Half Sandwich with Voodoo Fries</b>                      | <b>12</b> |
| -Gumbo Ya-Ya, Crab Bisque, French Onion or Red Beans and Rice         |           |
| -NOLA Salad, Waldorf Wedge or Arugula                                 |           |
| -Creole Pulled Pork Po Boy, House Smoked Pastrami Panini, Muffaletta, |           |
| -Creole Cordon Bleu, Roasted Mushroom Panini, Wood Fired Turkey       |           |
| -Cuban  |           |

## **Sandwiches**

Sandwiches are served with Voodoo Fries or Fruit Salad

|  |           |
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| <b>Creole Pulled Pork Po Boy</b>   | <b>9</b>  |
| Fresh Baguette, Pulled Pork Shoulder, Chow Chow, Onion Rings   |           |
| <b>Wood Fired Turkey Cuban</b>   | <b>11</b> |
| Baked Baguette, House Made Pickles, Creole Mustard, Jarlsberg, Sweet Pepper Jam  |           |
| <b>House Smoked Pastrami Panini</b>  | <b>11</b> |
| Marble Rye, Chow Chow, Swiss, Cajun Thousand Island Dressing   |           |
| <b>Creole Cordon Bleu</b>  | <b>11</b> |
| Southern Fried Chicken Breast, House Smoked Canadian Bacon, Jarlsberg Swiss, Romaine, Tomato, Red Onion, Wood Roasted Mushroom, Creole Honey Mustard |           |
| <b>Muffaletta</b>  | <b>11</b> |
| Homemade Focaccia, Mortadella, Soppressata and Prosciutto from "Parma Sausage", Provolone, Pickled Vegetables and Olives                             |           |
| <b>Oyster or Shrimp Po Boy</b>   | <b>14</b> |
| Abita Battered Oysters or Wild Caught Shrimp, Baguette, Chow Chow, Lettuce, Tomato, Spicy Papaya Ravigote  |           |
| <b>Roasted Mushroom Panini</b>   | <b>9</b>  |
| Sourdough, Arugula, Roasted Red Peppers, Provolone, Basil Pesto  |           |
| <b>Nola Burger *</b>   | <b>11</b> |
| Voodoo Dust, BBQ Pork Shoulder, Smoked Gouda, Onion Rings, Lettuce, Tomato, Red Onion  |           |

## **Entrees**

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| <b>Shrimp and Grits</b>  | <b>16</b> |
| Gulf Shrimp, Trinity, Abita Beer, Anson Mills White Corn Grits, Smoked Bacon   |           |
| <b>Seafood Jambalaya</b>   | <b>15</b> |
| Cajun Rice, Chicken, Wild Caught Shrimp, Sea Scallops, Andouille   |           |
| <b>Cajun Grilled Catfish</b>   | <b>12</b> |
| Fire Roasted Sweet Peppers and Onions, Mashed Yukon Potato, Grilled Rappini, Spicy Lemongrass-Citrus Beurre Noisette |           |
| <b>Anson Mills Grit Cakes</b>  | <b>10</b> |
| Cheddar, Creole Tomato Sauce, Spicy Creamed Artichokes, Mint, Fresh Greens   |           |
| <b>Poulet Frites et Salade</b>   | <b>11</b> |
| Wood Roasted Hen, Voodoo Fries, Nola Salad   |           |
| <b>Fresh Seasonal Fish du Jour</b>   | <b>MP</b> |

\* These items are cooked to order: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.