

Starters

Red Beans & Rice	6
A New Orleans Classic with Smoked Ham Shank	
New Orleans Style BBQ Shrimp	13
Garlic, Abita Beer, Rosemary, French Baguette	
Crispy Fried Alligator	13
Spicy Aioli and Chives	
Blue Crab Etouffée	11
A Louisiana Classic simmered with Dark Roux, Trinity, Tasso Ham, Steamed Rice	
Fried Green Tomatoes	8
Abita Batter, Cheddar, Creole Mustard Ranch	
House Smoked Catfish Pâté	10
House Smoked Catfish, Chèvre, Crème Fraîche, Horseradish, Lemon, Jalapeño Trinity, Crostini	
Frog Legs	11
Sautéed with Local Mushrooms in Lemon-Smoked Bacon Butter Sauce	
Oysters *	MP
A Foursome Barbequed or On the Half Shell	

Soups

Gumbo Ya-Ya	5
Chicken, Andouille, Okra, Filé, Steamed Rice	
Crab Bisque	6
Fresh Herbs, Brandy, Crème Fraîche	
French Onion	7
Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère	
Oyster Stew	9
Creamy Oyster and Mussel Broth with Artichokes	

Salads

NOLA Salad	9
Petite Greens, Romaine, Candied Pecans, Tomatoes, Red Onions, Sweet Potato Chips, Chèvre, Vinaigrette	
Waldorf Wedge	9
Iceberg, Apples, Dried Cranberries, Cajun Pepitas, Tomatoes, Red Onions, Blue Cheese Dressing	
Arugula Salad	9
Arugula, Watermelon, Tomato, Shoestring Potatoes, Corn Salsa, Lemon-Herb Vinaigrette	

Wood Fired Flatbreads

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

Entrees

Scallops and Shrimp Mac Daddy *	26
Gemelli Pasta, Sea Scallops, Wild Caught Shrimp, Mornay Sauce, Toasted Breadcrumbs	
Pasta Lafayette *	19
Crawfish, Tasso Ham, Rapini, Roast Tomato, Mint, Gemelli Pasta, Spicy Crawfish Cream Sauce	
Seafood Jambalaya *	25
Cajun Rice, Chicken, Wild Caught Shrimp, Sea Scallops, Andouille	
Herb Grilled Half Chicken	19
Dirty Rice, Asparagus, Lemon-Herb Vinaigrette	
Steak Frites et Salade *	25
Grilled Hanger Steak, Voodoo Fries, Remoulade, Nola Salad	
Anson Mills Grit Cakes	18
Cheddar, Creole Tomato Sauce, Spicy Creamed Artichokes, Mint, Fresh Greens	
Grilled Filet Mignon *	34
Yukon Gold Whipped Potatoes, Cheddar-Ale Fondue, Grilled Asparagus, Sweet and Spicy Ancho Demi Glace	
Cajun Grilled Catfish	22
Fire Roasted Sweet Peppers and Onions, Mashed Yukon Potato, Grilled Rapini, Spicy Lemongrass-Citrus Beurre Noisette	
Pork Tenderloin *	23
Lemongrass-Carrot Puree, Cajun-Soy Glazed Mushrooms, Peas, and Asparagus, Sweet Pepper Jam, Sesame Pickled Cucumbers	
Wood Roasted Quail	27
Wild Rice Pilaf, Oyster Dressing, Cranberry-Pinot Noir Reduction, Asparagus	
Shrimp and Grits	26
Wild Caught Shrimp, Trinity, Abita Beer, Anson Mills White Corn Grits, Smoked Bacon	
Fresh Seasonal Fish du Jour *	MP

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