

Appetizers

- Louisiana Char-Grilled Oysters with Roquefort Cheese and Red Wine Vinaigrette 9.50
Pan Seared Sea Scallops atop a Peach and Charred Green Onion Salsa 12.50
Louisiana Crabmeat Cakes with Basil & Cabbage Slaw 13.50
Liver and Mushroom Pâté with Preserved Fennel and Watercress Salad
topped with Roasted Pine Nuts 9.50
Sweet Potato Gnocchi with Sage, Pecans & Blue Cheese 8.50

Soup & Salads

- Soup du Jour Cup 5.50 Bowl 8.50
Duck & Andouille Gumbo Cup 5.50 Bowl 8.50
Greens Salad with Croutons & Sweet Onion Vinaigrette Small 4.75 Reg 7.50
Heirloom Tomato and Fresh Mozzarella Caprese 11.50
Seared Tuna & Asian Vegetable Salad with Avocado 13.50
Arugula & Roasted Golden Beets Salad with Candied Pecans, Goat Cheese and Louisiana
Strawberry Vinaigrette 8.50
Louisiana Crabmeat Chop Salad with Creole Stuffed Egg 14.50

Entrées

- New Orleans Style Smothered Chicken with Rice & Green Beans 12.50
Veggie Pasta served with a Garlic/Parmesan Sauce 11.50
BLT with Basil Aioli served on Focaccia Bread with Shoestring Potatoes 13.50
BBQ Louisiana Shrimp & Stone Ground Grits with Wild Mushrooms 16.50
Open-Face Brisket Sandwich served on Focaccia Bread with Shoestring Potatoes 13.50
Add to Any Dish
Grilled Louisiana Shrimp 5.00 Louisiana Crabmeat 5.00

Lunch Menu Tuesday - Friday 11am – 2pm