

# STARTERS

<b>Tasso Pierogies</b>	9
Whipped Potatoes, Tasso Ham, Grilled Scallion, Sweet Corn Puree, Crème Fraîche, Onion Marmalade	
<b>Fried Green Tomatoes</b>	9
Abita Amber Ale Batter, Cheddar, Creole Mustard Ranch	
<b>Crawfish Vol Au Vent</b>	8
Spicy Crawfish Tails, Puff Pastry, Cucumber Salad	
<b>Crispy Fried Alligator*</b>	13
Spicy Aioli and Chives	
<b>Stuffed Mushrooms</b> <sup>♣</sup>	8
House made Pimento Cheese, Roasted Tomatoes, Spinach, Bacon Breadcrumbs	
<b>Oysters</b> * <sup>♣</sup>	MP
A Foursome or Dozen: Wood Roasted BBQ or Raw Half Shell	
<b>Creole Margherita Flatbread</b>	10
Charred Creole Tomato Sauce, Green Tomatoes, Fresh Mozzarella, Crispy Basil, Lemon Zest, Voodoo Dust --Add Andouille \$4, Add Bacon \$2	
<b>Muffaletta Flatbread</b>	12
Garlic Butter, Mortadella, Sweet Soppressata, Provolone, Mozzarella, Olive Relish, Fried Prosciutto, Toasted Sesame Seeds, Oregano	

## SOUP/SALAD

Add Chicken \$4, Catfish \$5, Shrimp \$6, Salmon \$6, Filet \$8

<b>Red Beans &amp; Rice</b> <sup>GF</sup>	5
A New Orleans Classic with Smoked Ham Shank	
<b>Gumbo Ya-Ya</b>	6
Chicken, Andouille Sausage, Okra, Filé, Steamed Rice	
<b>Crawfish Bisque</b>	7
Crawfish Tails, Crème Fraîche	
<b>French Onion</b> <sup>♣</sup>	7
Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère	
<b>NOLA Salad</b> <sup>♣</sup>	7
Petite Greens, Romaine, Candied Pecans, Tomatoes, Red Onions, Sweet Potato Chips, Chèvre, House Made Dijon Vinaigrette	
<b>Cajun Cobb Salad</b> <sup>GF</sup>	9
Romaine, Tasso Ham, Avocado, Cucumber, Corn, Point Reyes Blue Cheese, Hard Boiled Egg, White Balsamic Vinaigrette	
<b>Watermelon &amp; Goat Cheese Salad</b> <sup>GF</sup>	9
Mixed Greens, Heirloom Tomato, Watermelon Radish Purple Haze Goat Cheese, Pepper Jelly Vinaigrette	

# ENTREES

<b>Seafood Jambalaya</b> <sup>*GF</sup>	29
Cajun Rice, Chicken, Wild Caught Shrimp, Sea Scallops, Andouille Sausage	
<b>Grilled Chicken &amp; Dumplings</b> <sup>Ø*</sup>	19
Ricotta Dumplings, Peas, Carrots, Wild Mushrooms, Brown Butter, Crispy Sage	
<b>Shrimp and Grits</b> <sup>*</sup>	27
Wild-caught Shrimp, Trinity, Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon	
<b>Blackened Catfish</b> <sup>*</sup>	19
Corn Bread Soufflé, Sweet Corn, Jalapenos, Lemongrass & Corn Veloute	
<b>Stuffed Peppers</b> <sup>Ø</sup>	18
Spinach, Wild Mushrooms, Grana Padano, Hoppin' John Couscous, Fig Balsamic Glaze, Pea Tendril Salad	
<b>Pork Tenderloin</b> <sup>*GF</sup>	23
Corn Puree, Blistered Heirloom Tomatoes, Pickled Radish, Pepper Jelly	
<b>Filet Mignon</b> <sup>*GF</sup>	35
Haricot Vert, Tasso, Roasted Garlic & Spring Onion Whipped Potatoes, Steak Sauce	
<b>Cajun Half Roasted Duck</b> <sup>GF</sup>	29
Candied Pecan Sweet Potatoes, Wilted Swiss Chard, Ginger-Plum Demi-Glace	
<b>Crawfish Mac Daddy</b>	26
Fusilli Pasta, Voodoo Spice Mornay, Crawfish Tails, Lobster, Lemon & Herb Breadcrumbs	
<b>Fresh Daily Fish du Jour</b> <sup>*</sup>	MP

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

GF - gluten free; Ø - gluten free with modification