

{ S o u p s a n d S a l a d s }

Bacon and Iceberg Salad

Cherry Tomatoes, Bacon, Red Onion, Hard Boiled Egg, Creamy
Garlic Dressing

7

Goat Cheese Spinach Salad

Oranges, Bacon, Goat Cheese, Citrus Vinaigrette, Red Onion

7.5

Carrot Soup

Herb Crème Fraîche

5/8

Tasso Duck and Oyster Salad

Bibb Lettuce, Fried Oyster, Pickled Onion, Maytag Bleu Cheese,
Pecans, Creole Caesar, Cucumbers

11/21

Spring Salad

Bibb Lettuce, Seasonal Fruit, Goat Cheese, Toasted Hazelnuts,
Citrus Vinaigrette

7.5

{ A p p e t i z e r s }

Tuna Tartare

Asian Slaw, Toasted Coconut and Peanuts

10

Cajun Shrimp

Andouille Sausage, Chile Pepper, Grilled Bread

9

Rockefeller Escargot

Spinach, Bacon, Parmesan

9

Sweet Chili Glazed Bacon & Shrimp

Tempura Shrimp, House Made Bacon, Apple Radish Salad

9

Deviled Eggs and Sweet Pickles

Truffles, Smoked Paprika

6

All Pickles, Sausage, Bread and Cured Meats are House-made.

{ M a i n C o u r s e }

Chef's Special

Brisket Beignet, Boudin Ball, Grilled Quail,
Mustard Onions, Pineapple Salad, Pan Fried Potato

22

Filet Mignon

6oz Filet Mignon, Potato Puree, Asparagus, Red Wine Sauce

30

Shrimp & Grits

Tomato Caper Sauce, Buttered Corn Grits, Bacon

19

Grouper Almondine

Asparagus, Almond Dill Beurre Blanc

26

12 oz Prime New York Strip

Blue Cheese Crusted, Savory Mushroom Bread Pudding, Fried Oysters

33

Blackened Redfish

Root Vegetables, Lager Beer Bouillabaisse, Shrimp, Crawfish, Mussels

28

Pork Loin

Collard Greens, Sweet Potato Goat Cheese Ravioli, Pecans, Pickled Vegetables

22

Lamb Three Ways

Lamb Shank, Lamb Loin, Cannelloni Stuffed with Lamb Chorizo and Mascarpone, Southern Ratatouille

28

Short Ribs

Goat Cheese Grits, White Barbecue, Celery Root Slaw

27

Congratulations to Chef True a 2011 James Beard Award semi-finalist for best Southern chef

A Gratuity of 20% will be added to all parties of 6 or more