

# DINNER

## STARTERS

### LUMP CRAB CAKES

Golden pan-seared jumbo lump crab cakes with our house tabasco remoulade sauce - 22

### CALAMARI

Crispy calamari and Southern cornmeal-battered shrimp, served with smoky chipotle aioli and blistered shishito peppers - 16

### SRIRACHA MAC & CHEESE BALLS

Crispy panko coated mac and cheese balls, spiced with sriracha seasoning served with our house ranch - 16

### SPINACH & ARTICHOKE DIP

A rich, creamy blend of artichoke hearts, spinach, caramelized onions, and melted mozzarella, served with freshly grilled garlic crostini - 16

### FRIED GREEN TOMATOES

Cornmeal dusted fried green tomatoes topped with creamy pimento cheese, house tabasco remoulade, and marinated crab - 18

### AHI TUNA TACOS

Sushi grade ahi tuna tossed in citrus ponzu, paired with pickled cucumber and chipotle aioli in a crisp wonton shell - 22

### BEEF & BACON SLIDERS

Juicy in-house ground beef sliders with bourbon bacon jam, creamy garlic aioli, melted white American cheese and peppery arugula - 18

### CRISPY GOCHUJANG POTSTICKERS

Red chile dumplings filled with chicken, cabbage, and kimchi. Fried crisp and served with bright ginger-scallion sauce, scallions, and toasted sesame - 16

## FOR THE TABLE

Choice of Half (2 toasts) - 12 or Full (4 toasts) - 22

### SMOKED SALMON

Dill mascarpone, cold-smoked salmon, capers, pickled red onion, chives, and everything spice

### STREET CORN

Roasted corn with chili-lime aioli, crumbled cotija, smoked chili powder, and fresh cilantro

### BURATTA

Creamy burrata with arugula pesto, crisp bacon, and a drizzle of aged balsamic

### STRAWBERRY & GOAT CHEESE

Whipped goat cheese, macerated strawberries, balsamic glaze, and toasted pistachios

### CHEF'S CHOICE

A seasonal, rotating bruschetta featuring the chef's choice of fresh, inventive ingredients — ask your server for today's creation

### MARGHERITA

Heirloom tomatoes, fresh mozzarella, basil chiffonade, extra virgin olive oil, and balsamic glaze

## ADULT LUNCHABLES

A rotating selection of artisanal cheeses, cured meats, seasonal fruits, house-pickled veggies, candied bacon and whipped goat cheese with crackers and crostini - 32

## SOUP & SALADS

Soups can be served in Cup or Bowl. Salads can be served in 1/2 Portion or Full Portion.  
Add to any salad: Grilled or Fried Chicken (6), Salmon or Blackened Shrimp (8) or Steak (10)

### CHICKEN & SAUSAGE GUMBO

A deep, slow-simmered blend of tender chicken, smoky andouille sausage, and okra in a rich, roux-thickened broth with bold Creole seasoning - 12/16

### CELLAR-STYLE CAESAR SALAD

Crisp romaine, homemade Caesar dressing, shaved parmesan, crunchy garlic croutons, and fresh lemon zest — bold, briny, and begging for a glass of wine on the side - 12/16

### SOUTHERN STYLE COBB SALAD

Crispy or grilled chicken over chopped romaine with smoky bacon, blue cheese crumbles, cherry tomatoes, avocado, hard-boiled egg, and red onion. Finished with house ranch - 14/18

### BURRATA SALAD

Creamy burrata, blistered cherry tomatoes, pickled golden beets, arugula, toasted sunflower seeds, basil oil, grilled sourdough - 16

### TRIPLE BERRY SALAD

A bright, balanced mix of fresh berries, cinnamon-honey glazed pecans, goat cheese and crisp greens, finished with our house made champagne strawberry vinaigrette - 12/16

### BAYOU GRAIN BOWL

Cajun roasted sweet potatoes, crispy chickpeas, charred zucchini and avocado over a warm faro and quinoa blend. Finished with kale, pickled red onions, and a drizzle of smoky Creole mustard vinaigrette - 14/18

# DINNER

## PLATES

### BRAISED SHORT RIB

Four-hour slow braised short rib paired with garlic mashed potatoes, accompanied by sweet glazed carrots and finished with rich braising jus - 48

### JERK SALMON\*

Seared jerk-spiced salmon paired over roasted fingerling potatoes, sautéed green beans, and finished with a sweet rum glaze and charred pineapple salsa 42

### FILET MIGNON\*

An 8 oz hand-cut filet, seared to perfection and served with garlic mashed potatoes, chargrilled broccolini, caramelized cipollini onions, and a rich Guinness demi-glace - 48

### LAMB CHOPS\*

Three 4 oz flame-grilled lamb chops served with garlic mashed potatoes and chargrilled asparagus. Finished with a vibrant chermoula sauce - 48

### BAYOU BLACK & BLUE BURGER\*

Black pepper crusted Angus beef topped with melted blue cheese crumbles, crispy onions, arugula, roasted garlic aioli, and bourbon bacon jam on a toasted brioche bun. Served with a side of garlic parmesan fries and blue cheese dipping sauce - 30

### REVERSE CHICKEN PARMESAN

Parmesan crusted chicken breast stuffed with Italian herbs and cream cheese, served over fresh spaghetti finished with a velvety vodka sauce, shaved parmesan, and basil oil - 36

### BLACKENED SNAPPER\*

Blackened snapper, served over warm herbed farro tossed with roasted zucchini and red onion, over creole-spiced tomato butter sauce - 42

### SMOTHERED CHICKEN

Blackened chicken breast topped with a creamy crawfish and andouille sauce, served with garlic mashed potatoes and chargrilled broccolini - 38

## SIDES

### ELOTE CREAMED CORN

Sweet corn in a creamy blend of cotija cheese, lime, and smoky chili spices, finished with a sprinkle of fresh cilantro - 14

### LOADED MASHED POTATOES

Fluffy garlic mashed potatoes topped with crispy bacon, cheddar cheese, sour cream and green onions - 12

### SAUTEED BRUSSEL SPROUTS

Sautéed sprouts drizzled with rich bacon jam, balsamic reduction, and fresh herbs - 14

### CRAWFISH MACARONI & CHEESE

Sharp cheddar, mozzarella, and crawfish tails come together in this creamy, Southern-style mac, baked until crispy on top and melty inside - 18

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\*\*\* Additional policies \*\*\*\*

To maintain the integrity of our dishes, we respectfully decline substitutions that alter the original preparation. We take pride in crafting our food from scratch with care and precision. As a result, some items may have limited availability or require additional preparation time. Please inform your server of any allergies prior to ordering.