

STARTERS

- Fire Roasted Corn Dip** – fire roasted corn, bell pepper, jalapeños, cream cheese, cheddar, pepper jack, cilantro, chipotle mayonnaise, and cotija served with fresh tortilla chips 12 *GF
- Pork Belly Bites** – braised pork belly, grit cake, pepper jelly 13 *GF
- Crab Cake** – Southern crab, grit cake, remoulade sauce 14
- Fried Green Tomatoes** – tomatoes lightly coated and fried with remoulade sauce 9
- Truffle Fries** – fries topped with white truffle and five-cheese blend 10 *GF
- Soft Shell Crab** – soft shell crab served on a bed of mixed greens with remoulade sauce 14
- Boom Boom Cauliflower** – fried cauliflower with house-made Boom-Boom sauce on a bed of greens 11 *GF
- Belgnets** – 4 count 10 10 count 12

SALADS

- House** – fresh greens, cheddar cheese, cherry tomatoes, red onion, cucumber, boiled egg 12 *GF
- Mandarin Orange & Goat Cheese** – mixed greens, mandarin oranges, crumbled goat cheese, red onion and champagne shallot vinaigrette 16 *GF
- Fried Oyster** – fried oysters on a bed of mixed greens, cherry tomatoes, red onion, remoulade sauce 18 *GF
- Watermelon & Feta** – watermelon, feta cheese, red onion, and mint with a balsamic glaze drizzle 14 *GF

Add: Fried/grilled chicken 6 Salmon 12 Blackened or grilled shrimp 8

Dressings: Ranch, Blue Cheese, Caesar, Balsamic, Fat-Free Italian, Shallot Vinaigrette

SANDWICHES

Served with a choice of one side.

- Braised Short Rib & Grilled Cheese with Tomato Bisque** – slow braised beef short rib with Boursin and Gruyère cheese served with house-made tomato bisque 18 *GF
- *Wagyu Cheese Skirt Burger** – 8-ounce Wagyu beef patty, fried green tomato, butter lettuce, house-made 1000 island dressing, cheddar cheese and garlic pickles on a brioche bun 20 *GF
- NOLA Po-Boy** – choice of fried oysters, shrimp, or soft shell crab with tomato, pickle, and remoulade sauce on a flaky hoagie roll 16 *GF

SPECIALTIES

- New Orleans Style Shrimp & Grits** – shrimp, andouille sausage, applewood smoked bacon, cheese, chardonnay cream reduction, chives and grilled crostinis 28 *GF
- New Orleans Style Fried Catfish & Grits** – fried catfish served on a bed of creamy Southern grits 26
- Belly Bowl** – braised pork belly, rice, baby Bok choy, Kimchi, house-made Hoisin sauce 19 *GF
- Salmon Steak** – grilled salmon steak served with our Boom Boom cauliflower and braised Brussels sprouts 26 *GF

FRENCH FRIES TRUFFLE FRIES SIDE SALAD RICE
TOMATO BISQUE FRIED GREEN TOMATOES GRIT CAKES

ICED TEA COKE COKE ZERO DIET COKE SPRITE CHEERWINE PINK LEMONADE LEMONADE 3

*GF: Can be prepared gluten-free. Please note, gluten-free substitutions will incur an additional charge of \$1.50.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy or dietary requirement, please notify a member of our hospitality staff.