



LUNCH \$20

First Course

Turtle Soup
Shrimp and Okra Gumbo
Blue Crab-Golden Tomato Gazpacho

Adelaide's Spinach Salad
bourbon spiced pecans, goat cheese, red onions
and nueskes' bacon-molasses vinaigrette

The Chopped Salad
romaine, grape tomatoes, parmesan cheese,
bacon, brioche, egg and black pepper-buttermilk dressing

Duck Tasso-Arugula Flatbread
Parmigiano-Reggiano & oregano

Oyster BLT
bacon crusted oysters, baby arugula and roasted tomato aioli

Second Course

Shrimp on Shrimp on Grits
dried shrimp crusted shrimp, roasted tomato grits and
absinthe-basil beurre vert

Tanglewoods Farms Chicken Under a Brick
Lemon pomme puree, ginger sautéed swiss chard
And carmelized fennel sauce Lyonnaise

Pickled Pork "Smashed" Po-Boy
Abita Amber stewed greens, tomatoes, sweet corn aioli
And smoked salt fries

Charred Sage Brined Pork Tenderloin
haricot vert, Eden Farms bacon, red bliss potatoes
and pickled red bean sauce charcuterie

Saffron Smoked Shrimp
okra-sweet potato curry and buttermilk beurre blanc

Corn Fried Catfish
Pickled red bean potato salad, three cabbage slaw
and green tomato tartar sauce



DINNER \$35

First Course

Turtle Soup
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Blue Crab-Golden Tomato Gazpacho

Adelaide's Spinach Salad
bourbon spiced pecans, goat cheese, red onions
and nueskes' bacon-molasses vinaigrette

The Chopped Salad
romaine, grape tomatoes, parmesan cheese,
bacon, brioche, egg and black pepper-buttermilk dressing

Duck Tasso-Arugula Flatbread
Parmigiano-Reggiano & oregano

Oyster BLT
bacon crusted oysters, baby arugula and roasted tomato aioli

Second Course

Shrimp on Shrimp on Grits
dried shrimp crusted shrimp, roasted tomato grits and
absinthe-basil beurre vert

Carmel Onion Redfish
pearl barley-arugula risotto, grape tomato raisins
and crawfish red gravy

Gulf Fish Under a Brick
Roasted tomato-okra ragout, crispy shallots and
sweet corn beurre blanc

Charred Sage Brined Pork Chop
haricot vert, Eden Farms Bacon, red bliss potatoes
and pickled red bean sauce chacuterie

Saffron Smoked Shrimp
okra-sweet potato curry and buttermilk beurre blanc

Biscuit Panced Gulf Fish
field pea-okra ragout and smoked red pepper beurre rouge

Third Course

White Chocolate Biscuit Pudding

Chocolate Panna Cotta

Creole Cream Cheese Cake

Milk and Cookies

Bananas Foster Sundae