DESSERTS

$8

Lemongrass Créme Brûlée
Black Tea Shortbread

Key Lime Pie
Saltine Crust, Tequila Citrus Sauce, Candied Lime Rind, Chantilly Cream

Cardamom & Fennel Carrot Cake
Chai Anglaise, Ginger ice cream

“Moon Pie” Chocolate Shortbread,
Vanilla Marshmallows

White Chocolate Sauce, RC Cola Sorbet

Kentucky Bourbon Chocolate Cake
Chocolate/Orange Ganache,
Vanilla Ice Cream

French Press Coffee 5.5

Fonseca Bin 27 Ruby Port 6

Broadbent “Rainwater” Madeira 5

2011 La Fleur D’OR Sauternes, France 9

SANDWICHES

(Served with Seasoned Fries)

Shredded Duck Croque Monsieur
Homemade Grainy Mustard, Gruyère, Tomatoes, Pickles
11.5

Mâche
12.5

Cheeseburgers
White Oak Pastures Ground Beef, American Cheese,
Lettuce, Onion, Tomato, Spicy Mustard,
Homemade Mayonnaise, House Bread & Butter Pickles,
Butter-Toasted Kaiser Roll
12

Add Smoked Bacon
1.5

Monte Cristo
Aged Country Ham, Gruyère,
Dijon, Butter, Toasted Sandwich, House Jelly
11

SNACKBAR

 RAW BAR

Plateau de Fruits de Mer (for 2)
6 oysters, 4 Steamed Shrimp, 4 Spicy Pickled Shrimp,
12 Marinated Crab Claws, Cucumber Remoulade,
Crabmeat Ravigote
Market Price

Platter of Oysters
Half Dozen Market Price

Platter of Steamed Jumbo Gulf Shrimp
Ten Market Price

Platter of Marinated Blue Crab Claws
Dozen Market Price

2 Dozen Market Price

Eating raw or under-cooked foods, including shellfish, can cause illness, including, but not limited to Hepatitis. We recommend you take this into account when ordering. As much as you may want to “live a little,” there are limits.
CHARCUTERIE

Country Style Pork Terrine
Housemade Grainy Mustard, French Bread
9

Pâté de Foie de Poulet
Chicken Liver/Mushroom Pâté, House Grainy Mustard, French Bread
20

Charcuterie Plate (for 2)
Selection of Housemade Hard Sausages, Hams, Pâté, Pickles, Housemade Grainy Mustard, Vermont White Cheddar, Spicy BBQ Sauce, French Bread
17.5

Fried Boudin Balls
Housemade Cajun Pork/Rice Sausage with Saltines and Housemade Grainy Mustard
7.5

Smoked Catfish Egglettes
Housemade Grainy Mustard, French Bread
10

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SMALL PLATES

Green Salad
Carrots, Beet, Pickled Haricots, Chopped Egg, Herb Vinaigrette
7.5

French Onion Soup
8

Truffle Parmesan Frites
Tuscan Aioli
6

Three Spreads
Deviled Ham, Pommes Cheese, & Benedictine, Hand-Broken Crackers
13.50

Fried Collard Greens Salad
Minced Red Onion, Tomatoes, Green Chilies, Dates, Chai Masala, Serr., Yogurt Dressing
10

Chicken Livers and Grits
Ragout of Chicken Livers, Shiitake Mushrooms, Pickled Collards, Grit Gnocchi, Parmesan
14

Oyster and Bacon Gratin
Gulf Oysters, Applewood Smoked Bacon, Mornay, French Bread
14

BBQ Mushrooms
Domestic Mushrooms, New Orleans Style Worcestershire BBQ Sauce, French Bread
11

SIDES

Collard Greens
Sweet Potato Purée
Sesame Green Beans
Smoked Mashed Eggplant
Delta Blue Rice Grits Congee
Stewed White Beans

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NOT SO SMALL PLATES

Steak Frites
Chimichurri, Truffle/Parmesan Frites, Tuscan Aioli
26

Lobster Mac and Cheese
You asked for it...you got it
20

Kung Pao Catfish
Simmons’ Farm Catfish, Carrots, Scallions, Celery, Cashews, Delta Blue Rice Grits Congee
20

Roasted Poussin
Spatchcock Poussin with Mayohre Spices, Jeweled Rice Pilaf, Saffron-Pear Jam
26

Duck Breast
Five-Spice Rubbed Duck Breast, Sweet Potato Purée, Collard Greens, Orange-Clove Demi
27

Shrimp with Garlic
White Beans with Bacon and Kale, Worcestershire Syrup, Toasted Cornbread Crumble
24

Rajasthan Red Lamb
Yogurt and Chili Braised Lamb Neck, Mustard Oil Smashed Potatoes, Sesame Green Beans
25

Grouper
Apple Fennel Salad, Spaghetti Squash Latke, Cinnamon-Chile Vinaigrette
28

Black Drum
Pickled Shrimp, Smoked Mashed Eggplant, Peanut Vinaigrette
24

Barramundi Reachado Masala
Black Eyed Pea Upma, Carrot Chutney
25

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DAILY SPECIALS

MONDAY
Crab Thermidor

TUESDAY
Fried Chicken
Stewed White Beans, House Pepper Jelly, Cornbread

WEDNESDAY
Pork Paillard
Cornmeal Spatelle, Brussels Sprouts, Beurre au Cidre

THURSDAY
Oyster Spaghetti

FRIDAY/SATURDAY
Mississippi Bourride
Gulf Seafood Stew, Aïoli, Toasted Cornbread

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A changing selection of our house-cured meats and cheeses are available for purchase any time. Please ask your server about today’s selections.

We are grateful to our Local Farmers for their hard work and extraordinary Produce.