



TOMATO BASIL SOUP *cup 5 ~ bowl 7*

CRAWFISH ETOUFFEE *cup 8 ~ bowl 10*
with white rice

BOURÉ SALAD **11**

romaine and red cabbage, bacon,
citrus-thyme toasted walnuts, red onion,
cherry tomato, blue cheese crumbles

ADD SHRIMP (grilled, blackened, fried) **6.5**

DRESSINGS: Bouré, Citrus Thyme, Ranch,
Balsamic Vinaigrette, Red-Wine Vinaigrette

REGULAR FRIES **3**

SWEET POTATO FRIES **3.5**

KIDS STUFF

CHICKEN FINGERS **4.25**
served with our Bouré sauce

GRILLED CHEESE **5.5**

CORN DOG **3.75**
served with mustard and ketchup

CHOCOLATE CHIP COOKIES (3) **2**

CLASSIC BURGER **13.25**

usda short rib burger cooked on flat-top grill with
shredded lettuce, tomato, onion, pickle, mayo,
mustard, american cheese on brioche bun

ADD CHEESE 1

White Cheddar, American, Swiss, Cheddar Jack, Blue

FRIED CHICKEN SANDWICH **11**

fresh dill brined chicken breast, shredded lettuce,
tomato, red onion, pickle, mayo, yellow mustard
on brioche bun

PHILLY, MISSISSIPPI, RIBEYE SANDWICH **13**

thin sliced prime rib with griddled bell peppers
and onions, mayo - *choice of queso, cheddar, swiss cheese*

TURKEY MELT **12**

sautéed spinach, roasted tomato, red onion,
mozzarella, basil aioli on rye bread

RED BEANS AND RICE **14**

traditional red beans and rice with andouille,
white rice and parmesan-herb cornbread

PASTA JAMBALAYA **24**

crawfish, grilled chicken, shrimp, andouille, garlic,
bell peppers and onions with penne tossed in
creole cream sauce

DRY RUBBED ROASTED CHICKEN **20**

brined then dry rubbed chicken, sliced roasted
potatoes tossed with caramelized onions and rosemary,
marinated corn salad, smoked tomato hollandaise

PAN-SEARED LUMP CRAB CAKES **25**

two lump crab cakes, sweet potato fries, cider slaw,
french quarter remoulade