



APPETIZERS

GRILLED NEW ORLEANS BBQ SHRIMP garlic butter, lemon, green onion, toasted french loaf	18	GARBANZO BEAN HUMMUS kalamata olive, tomato, cucumber, olive oil, toasted pita bread	12
SAUSAGE AND CHEESE PLATE conecuh sausage, marinated white cheddar, pimento cheese, red onion marmalade, pickled jalapeño, guinness mustard, jalapeño bbq sauce	16	FRIED POPCORN SHRIMP BASKET cocktail sauce, lemon	15
CRAWFISH EGGROLLS shredded cabbage, bell peppers, andouille, crawfish, sweet chili dipping sauce, lemon, green onion	15	SPINACH AND ARTICHOKE DIP toasted pita bread	16
NASHVILLE HOT FISH DIP smoked catfish, citrus, pickled red onion, green onion, firecrackers	14	QUESO BLANCO chorizo, green chilies, tomato, green onion, white corn tortillas	14
		SWEET HEAT WINGS fried chicken wings, pepper sauce, celery, choice of ranch or blue cheese	16

SOUPS & SALADS

TOMATO BASIL SOUP fried white cheddar	<i>cup 7 ~ bowl 9</i>	ASIAN CHOPPED SALAD romaine, red cabbage, edamame, red and green bell peppers, carrots, cucumber, sesame ginger vinaigrette, fried wontons	15
CHICKEN AND ANDOUILLE GUMBO white rice	<i>cup 10 ~ bowl 12</i>	SWEET HEAT OKRA BOWL grilled okra, pimento cheese hoecake, pepper sauce, cabbage & brussel slaw, garlic honey aioli, pickled red onion, fresh herbs, toasted black sesame seed	16
DELTA "WET" HOUSE SALAD iceberg lettuce, cucumber, tomato, red onion, red-wine vinaigrette	9 / 11	BOURÉ QUICHE OF THE DAY served with choice of side delta "wet" or caesar salad, or fruit cup	18
CAESAR SALAD romaine ribbons, kalamata olive, boiled egg slices, croutons, parmesan cheese	11 / 14		
BOURÉ SALAD romaine and red cabbage, bacon, citrus-thyme toasted walnuts, red onion, cherry tomato, blue cheese crumbles	15		

DRESSINGS

Caesar, Honey Mustard, Blue Cheese, Bouré Sauce, Citrus Thyme, Ranch,
Balsamic Vinaigrette, Red-Wine Vinaigrette

ADD-ONS

CHICKEN (grilled, blackened, fried)	5	GRILLED SALMON	9
SHRIMP (grilled, blackened, fried)	6.5	CRAB CAKE	12
GRILLED STEAK	9	GRILLED CHEESE	7

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please alert your server to any food allergies or aversions.

SANDWICHES

BOURÉ "BOMB" FRIED SHRIMP PO-BOY	17
crispy fried shrimp, shredded lettuce, dill pickle, mayonnaise, spicy ketchup, New Orleans french bread	
FRIED CATFISH PO-BOY	15
pickled veggies, mayo, New Orleans french bread	
FRIED OR GRILLED CHICKEN	16
fresh dill brined chicken breast, shredded lettuce, tomato, red onion, pickle, mayo, yellow mustard, brioche bun	
MISSISSIPPI PHILLY	17
thin sliced prime rib, griddled bell peppers, onions, mayo, New Orleans french bread <i>(choice of queso, white cheddar or swiss)</i>	
GRILLED SALMON BLT	17
grilled salmon, guacamole, bacon, tomato, spinach, cilantro-lime vinaigrette, sourdough	

BOURÉ BURGER	16
grilled USDA short rib burger, fried pickles, shredded lettuce, tomato, blue cheese, Bouré sauce, brioche bun	
CLASSIC CHEESE BURGER	16
USDA short rib burger cooked on flattop, shredded lettuce, tomato, onion, pickle, mayo, mustard, american cheese, brioche bun	
JALAPEÑO BBQ BRISKET	17
smoked beef brisket, jalapeño bbq sauce, smoked gouda cheese, pickle slaw, brioche bun	
SHRIMP BIRRIA TACOS	16
shrimp sautéed in birria sauce, shredded lettuce, cherry tomato, pickled onion, cilantro, queso fresco, jalapeño, lime sour cream	

ADD-ONS

WHITE CHEDDAR, AMERICAN, SWISS, SMOKED GOUDA, PIMENTO, BLUE	1.5	BACON	2.5
		FRIED EGG	2
		DOUBLE BEEF	9

SIDES

REGULAR FRIES	5	FRUIT	6
SWEET POTATO FRIES	5	GRILLED OKRA	6
ONION RINGS	6	ROASTED BROCCOLI	6
GARLIC WHIPPED POTATOES	5	GREEN BEAN	5
SAUTEED SPINACH	5	FIRE & ICE SALAD	6
SAUTEED ZUCCHINI	5		

ENTREES

BOURÉ SHRIMP AND GRITS	29
sautéed gulf shrimp, andouille, red onion, bell pepper, corn, tomato, creole cream sauce, fried cheese grit cake	
BUNLESS BURGER BOWL	24
quinoa, spinach, grilled onion, sautéed zucchini, tomato, grilled USDA short rib burger, creamy horseradish vinaigrette, spicy mustard aioli	
COUNTRY FRIED STEAK	26
flat-iron steak, garlic whipped potatoes, sautéed green beans, black pepper white gravy	
PASTA JAMBALAYA	29
crawfish, grilled chicken, shrimp, andouille, garlic, bell peppers, onion, penne, creole cream sauce	
GRILLED FILET	56
center-cut beef tenderloin, garlic whipped potatoes, sautéed green beans, Bouré steak sauce	
SMOKED JERK CHICKEN	24
grilled honey sweet potatoes, sautéed green beans, bell peppers, spicy white bbq sauce, lime, cilantro	

SPINACH RAVIOLI (v)	23
blistered cherry tomato, sautéed red onion, zucchini, asparagus, saffron and sage butter sauce	
PAN SEARED LUMP CRAB CAKES	30
two lump crab cakes, sweet potato fries, pickle slaw, french quarter remoulade	
CORNFLOUR FRIED CATFISH	27
roasted okra and tomato, smoked gouda mac and cheese, crawfish, truffle cream sauce	
GRILLED SALMON	30
deep fried au gratin potatoes, sautéed spinach, smoked tomato, port wine reduction	
GRILLED RIBEYE STEAK	45
garlic whipped potatoes, sautéed spinach, blue cheese, balsamic reduction	
CRAWFISH AND SHRIMP POT PIE	26
shrimp, crawfish, chicken, andouille, cajun trinity, dirty rice, parmesan and herb pie crust	
PAN SEARED TUNA	28
ginger and soy mashed sweet potato, marinated asparagus and bell pepper, miso and coconut curry	

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