



APPETIZERS

GRILLED SAUSAGE & CHEESE hickory smoked sausage, pimento cheese, white cheddar, red onion marmalade, pickled chilis, Parish Envie IPA mustard, jalapeño bbq sauce	16	SMOKED RED BEAN HUMMUS vegetarian red bean puree, cherry tomatoes, spicy green beans, cucumbers, celery, warm pita bread	13
CRAWFISH EGGROLLS crawfish smothered cabbage, crushed lemon, green onions, sweet chili sauce	15	CRYSTAL HOT SAUCE CHICKEN WINGS celery sticks, creamy housemade ranch dressing	16
SPINACH AND ARTICHOKE DIP warm pita bread	16	SMOKED SAUSAGE & CHEESE DIP melty cheese dip, smoked sausage, green chilis, tomatoes, crunchy tortillas	14

SOUPS & SALADS

CHICKEN AND ANDOUILLE GUMBO <i>cup 10 ~ bowl 12</i> white rice, green onions		POPCORN SHRIMP ENTREE SALAD cornmeal crusted wild white shrimp, spicy green beans, crunchy cucumber, cherry tomatoes, mixed greens, fresh lemon, tart tomato remoulade sauce	19
TOMATO BASIL SOUP green onions, basil pesto	<i>cup 7 ~ bowl 9</i>	GREEN GODDESS VEGETABLE SALAD entree salad of crunchy green apples, cranberries, farmers market vegetables, fresh greens, crispy croutons, green goddess dressing	17
CAESAR SALAD petit romaine, pressed egg, parmesan, croutons, lemon, classic Caesar dressing	11 / 14	FRIED CHICKEN ENTREE SALAD crunchy fried chicken, farmers market greens, crisp apple, pickled onion, Leidenheimer croutons, bacon, hot honey, Gorgonzola blue cheese dressing	18
BOURÉ'S HOUSE SALAD tomato, red onion, bacon, blue cheese, farmers market greens, crunchy pecans, citrus-thyme vinaigrette	9 / 16		

DRESSINGS

Caesar • Lemon-Thyme • Green Goddess • Blue Cheese • Ranch
Remoulade Sauce • Ravigote Sauce

ADD-ONS

GRILLED CHICKEN 6	CRISPY SHRIMP 6	GRILLED STEAK 11
THIN FRIED CATFISH 7	GRILLED CHEESE 7	ROASTED SEAFOOD CAKE 16

KIDS MENU

12 AND UNDER

HAMBURGER mustard and pickles	10	BUTTERED NOODLES melted butter, penne pasta, parmesan cheese	6
CHEESEBURGER mustard and pickles	11	CHICKEN FINGERS Bouré sauce	8
GRILLED CHEESE butter toasted bread, melted American cheese	8	FRIED SHRIMP cocktail sauce	9
CORN DOG mustard and ketchup	3.75		

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

THIN FRIED CATFISH PO-BOY local catfish, ravigote sauce, shredded lettuce, sliced tomato, dill pickle, Crystal hot sauce, Leidenheimer bread	15	CLASSIC CHEESE BURGER 8oz Black Angus short rib burger cooked on the flattop with melty American cheese, garlic aioli, toasted brioche bun and all the fixin's <i>Add bacon \$3</i>	17
BOURÉ “BOMB” FRIED SHRIMP PO-BOY crispy fried shrimp, shredded lettuce, dill pickle, mayonnaise, spicy ketchup, New Orleans french bread	17	BOURÉ BURGER 8oz grilled short rib burger, crispy pickles, shredded lettuce, tomato, Gorgonzola blue cheese, Bouré sauce, toasted brioche bun <i>Add bacon \$3</i>	18
SMOKED PASTRAMI REUBEN Black Angus beef, melty Swiss, coleslaw, Bouré sauce, toasted rye bread	18	BUNLESS BURGER 8oz Black Angus short rib burger, toasted quinoa, grilled onion, charred broccolini, tangy spinach, mustard vinaigrette, creamy horseradish dressing	21
BLACK ANGUS FRENCH DIP Mississippi pot roast, melted provolone, sautéed onions, wilted spinach, horseradish aioli, Leidenheimer bread, bone marrow dipping broth	19	SPICY FRIED CHICKEN SANDWICH pimento cheese, coleslaw, dill pickles, toasted brioche, housemade ranch dressing	16
GRILLED CHICKEN & AVOCADO BLT char-grilled chicken breast, bacon, lettuce, tomato, aioli, toasted sourdough	18		

SIDES

SEASONED FRENCH FRIES	5	FRESH BERRIES	8
SWEET POTATO FRENCH FRIES	5	CRUSHED RED POTATOES	5
CRAWFISH BOILED VEGETABLES	5	CHARRED BROCCOLINI	7
GARLIC & BROWN BUTTER SPINACH	5	SALT GRILLED ASPARAGUS	7

ENTREES

PASTA JAMBALAYA crawfish, grilled chicken, shrimp, andouille, garlic, bell peppers, onion, penne, parmesan, Creole cream sauce	29	GRILLED BLACK ANGUS RIBEYE 12oz center cut ribeye, blistered tomatoes, garlic wilted leaves, crushed red potatoes, bone marrow demi glace	46
WILD GULF SHRIMP & GRITS sautéed Gulf shrimp, andouille, red onion, bell pepper, corn, tomato, crispy grit cake, Creole cream sauce	29	FIRE ROASTED SEAFOOD CAKES blue crab, wild shrimp, catfish & Gulf redfish, charred broccolini, petit herbs, lemon, ravigote sauce	33
SMOTHERED CHICKEN SAUCE PIQUANTE cauliflower, green onions, crispy grit cake, spicy tomato sauce piquante	27	BLACK SKILLET SEARED REDFISH lemony crawfish boiled vegetables, fresh herbs, citrus & brown butter vinaigrette	35
CRISPY THIN FRIED CATFISH sea salt, cole slaw, green onion hush puppies, French fries, lemony ravigote sauce	26	SLOW BRAISED BEEF SHORT RIB 10oz cabernet braised Black Angus rib, salt roasted asparagus, cauliflower puree, black truffle gravy	44
NEW ORLEANS BBQ'ED SHRIMP Wild Gulf shrimp, caramelized garlic, rosemary, hot sauce, Fireside Amber, lemon, brown butter, broccolini, toasted Leidenheimer French bread	28	GRILLED CAULIFLOWER & PESTO PASTA (v) char-grilled cauliflower, roasted tomato, garlic wilted spinach, fresh basil pesto	25

DESSERTS

BANANAS FOSTER SUNDAE rum flambeed bananas, brown sugar caramel, artisan ice cream, candied pecans, fresh grated cinnamon	9	SUGAREE'S COCONUT CAKE toasted coconut, vanilla layer cake, rich coconut frosting	11
CHOCOLATE FUDGE BROWNIE A LA MODE warm chocolate, artisan ice cream, sticky salted caramel syrup	9	FRESH BERRY CHEESECAKE slow baked cheesecake, fresh fruit, boozy mixed berry coulis	11

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