



APPETIZERS

<p>GRILLED SAUSAGE & CHEESE 16 hickory smoked sausage, pimento cheese, white cheddar, red onion marmalade, pickled chilis, Parish Envie mustard, jalapeño bbq sauce</p> <p>CRAWFISH EGGROLLS 15 crawfish smothered cabbage, andouille, crushed lemon, green onions, sweet chili sauce</p> <p>SMOKED RED BEAN HUMMUS 13 vegetarian red bean purée, cherry tomatoes, spicy green beans, cucumbers, celery, warm pita bread</p>	<p>SPINACH & ARTICHOKE DIP 16 warm pita bread</p> <p>FRIED POPCORN SHRIMP BASKET 15 cocktail sauce, lemon</p> <p>CRYSTAL HOT SAUCE WINGS 16 celery sticks, creamy housemade ranch dressing</p> <p>QUESO BLANCO 14 melted cheese dip, smoked sausage, green chilis, tomatoes, crunchy tortillas</p>
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SOUPS & SALADS

<p>CHICKEN & ANDOUILLE GUMBO <i>cup 10 ~ bowl 12</i> white rice, green onions</p> <p>CAESAR SALAD 11 / 14 petite romaine, pressed egg, parmesan, croutons, lemon, classic Caesar dressing</p> <p>BOURÉ'S HOUSE SALAD 9 / 16 tomato, red onion, bacon, blue cheese, farmers market greens, crunchy pecans, citrus-thyme vinaigrette</p>	<p>TOMATO BASIL SOUP <i>cup 7 ~ bowl 9</i> green onions, basil pesto</p> <p>GREEN GODDESS VEGETABLE SALAD 16 entree salad of crunchy green apples, cranberries, asparagus, broccolini, carrots, tomato, fresh greens, crispy croutons, green goddess dressing</p> <p>FRIED CHICKEN ENTREE SALAD 18 crunchy fried chicken, farmers market greens, crisp apple, pickled onion, Leidenheimer croutons, bacon, hot honey, Gorgonzola blue cheese dressing</p>
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DRESSINGS

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

ADD-ONS

GRILLED CHICKEN 6	CRISPY SHRIMP 7	GRILLED STEAK 12
THIN FRIED CATFISH 7	GRILLED CHEESE 7	GRILLED SALMON 12
	CRISPY GULF SEAFOOD CAKE 16	

KIDS MENU

12 & UNDER

<p>HAMBURGER 10 mustard & pickles</p> <p>CHEESEBURGER 11 mustard & pickles</p> <p>GRILLED CHEESE 8 butter toasted bread, melted American cheese</p> <p>CORN DOG 6 mustard & ketchup</p>	<p>BUTTERED NOODLES 6 melted butter, penne pasta, parmesan cheese</p> <p>CHICKEN FINGERS 8 Bouré sauce</p> <p>FRIED SHRIMP 9 cocktail sauce</p>
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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	15
local catfish, ravigote sauce, shredded lettuce, sliced tomato, dill pickle, Crystal hot sauce, Leidenheimer bread	
BOURÉ "BOMB" FRIED SHRIMP PO-BOY	17
crispy fried shrimp, shredded lettuce, dill pickle, mayonnaise, spicy ketchup, New Orleans french bread	
SMOKED PASTRAMI REUBEN	18
Black Angus beef, melty Swiss, coleslaw, Bouré sauce, toasted rye bread	
BLACK ANGUS FRENCH DIP	19
Mississippi pot roast, melted provolone, sautéed onions, wilted spinach, horseradish aioli, Leidenheimer bread, bone marrow dipping broth	
GRILLED CHICKEN & AVOCADO BLT	18
char-grilled chicken breast, bacon, lettuce, tomato, aioli, toasted sourdough <i>Sub salmon \$3</i>	

CLASSIC CHEESE BURGER	17
8oz Black Angus short rib burger cooked on the flattop with melty American cheese, garlic aioli, toasted brioche bun & all the fixin's <i>Add bacon \$3</i>	
BOURÉ BURGER	18
8oz grilled short rib burger, crispy pickles, shredded lettuce, tomato, Gorgonzola blue cheese, Bouré sauce, toasted brioche bun <i>Add bacon \$3</i>	
BUNLESS BURGER	21
8oz Black Angus short rib burger, toasted quinoa, grilled onion, charred broccolini, tangy spinach, mustard vinaigrette, creamy horseradish dressing	
SPICY FRIED CHICKEN SANDWICH	16
pimento cheese, jalapeño, toasted brioche, homemade spicy ranch dressing	

SIDES

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

ENTRÉES

PASTA JAMBALAYA	29
crawfish, grilled chicken, shrimp, andouille, garlic, bell peppers, onion, penne, parmesan, Creole cream sauce	
WILD GULF SHRIMP & GRITS	29
sautéed Gulf shrimp, andouille, red onion, bell pepper, corn, tomato, crispy grit cake, Creole cream sauce	
BLACK SKILLET SEARED REDFISH	35
lemony crawfish boiled vegetables, fresh herbs, citrus & brown butter vinaigrette	
GRILLED SALMON	32
corn, bacon & tomato hash, grilled asparagus, citrus beurre blanc, grilled spring onion coulis	
GRILLED HANGER STEAK	44
crushed red potato, grilled asparagus, spicy fried onions, Bouré sauce & cowboy butter	

SMOKED AIRLINE CHICKEN BREAST	26
Roasted potatoes, grilled broccolini, Alabama white bbq sauce	
CRISPY GULF SEAFOOD CAKES	33
blue crab, wild shrimp, catfish & Gulf redbfish, charred broccolini, petite herbs, lemon, ravigote sauce	
CRISPY THIN FRIED CATFISH	26
sea salt, cole slaw, green onion hush puppies, French fries, lemony ravigote sauce	
NEW ORLEANS BBQ'ED SHRIMP	28
Wild Gulf shrimp, caramelized garlic, rosemary, hot sauce, Fireside Amber, lemon, brown butter, broccolini, toasted Leidenheimer French bread	
GRILLED BLACK ANGUS RIBEYE	46
12oz center cut ribeye, blistered tomatoes, garlic wilted leaves, crushed red potatoes, bone marrow demi glace	

DESSERTS

BANANAS FOSTER SUNDAE	9
rum flambéed bananas, brown sugar caramel, artisan ice cream, candied pecans, fresh grated cinnamon	
CHOCOLATE FUDGE BROWNIE à la MODE	9
warm chocolate, artisan ice cream, sticky salted caramel syrup	

SUGAREE'S COCONUT CAKE	11
toasted coconut, vanilla layer cake, rich coconut frosting	
COTTON BLUES FRESH BERRY CHEESECAKE	11
slow baked cheesecake, fresh fruit, boozy mixed berry coulis	

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