



NATHAN GRESHAM EXECUTIVE CHEF

— SUMMER 2016

LUNCH MENU

FALL 2016 —

SMALL PLATES

Boudin Balls, white remoulade pickled onions	8
Fried eggplant crisps with creole sauce	7
Cheese fries with gravy and brisket debris	10
Truffle fried oysters with grated parmesan cheese	14
House smoked salmon, local greens, honey vinaigrette with olive oil fried croutons	12
"Shrimp Soleil" six fried shrimp, tossed in a green onion aioli and served over lettuce	10

SOUPS AND SALADS

Classic french onion soup	6
Gumbo with sausage, chicken, oyster and shrimp	7
Soup du jour	7
Mixed greens, tomatoes, blue cheese, and candied pecans with sensation vinaigrette (Add grilled shrimp, chicken, or steak for \$6.00 charge)	6
Fried oyster salad, roasted asparagus, bacon, goat cheese, sunflower seeds, cherry tomatoes with a truffle vinaigrette dressing	14
Chopped seafood salad with lump crabmeat, boiled shrimp, hearts of palm, cucumber, tomato, and avocado tossed in white remoulade over bibb lettuce	13
Duck confit, baby arugula, goat cheese, toasted pecans, and sliced radishes with balsamic vinaigrette	10
Grilled shrimp, quinoa salad with green peas, cucumber, avocado, red bell pepper tossed in a rice wine vinaigrette	13
Seared crab cakes, mixed greens, tomatoes, red onions, shaved manchego with a tasso cane syrup vinaigrette	17

SANDWICHES

Classic cheeseburger with caramelized onions	12
Po-boy dressed with lettuce, tomato, house-made pickles and spicy aioli Choice of: fried oyster, shrimp or catfish	12
Curried chicken salad sandwich chopped chicken, toasted almonds, golden raisins and bibb lettuce on a pretzel bun	10
Pulled pork with shaved brussel sprout coleslaw, house-made pickles and tangy BBQ sauce	12
Deli sliced turkey, avocado, tomato, bibb lettuce, Swiss cheese and creole mustard on whole wheat	10
Grilled chicken, ham, brie cheese and honey mustard on croissant	12

ENTREES

Braised gulf fish, roasted eggplant pomodoro with a saffron tincture	16
Seared Ahi tuna with a green onion aioli and grilled asparagus spears	21
Fried Louisiana catfish topped with a shrimp piquant served over dirty rice	16
Chicken fried flat iron steak with cream gravy and steamed asparagus	15
Sautéed chicken breast over sautéed brussels, with citrus beurre blanc topped with homemade chips	15

SIDES

House-cut frites	4
Stone ground grits	4
Onion rings	4
Housemade potato chips	4
Creamed brussel sprouts	4
Mac and cheese	4