

PETITS PLATS

RAW OYSTERS* MP

Served on the Half-Shell as Either a Foursome or a Dozen

STUFFED MUSHROOMS 8

House Made Pimento Cheese, Roasted Tomatoes,
Spinach, Bacon Breadcrumb

LOADED PIEROGIES 8

Cheese Whipped Mashed Potatoes, Sour Cream, Onion Marmalade

GALETTE MARGHERITA 10

Carbonisé Tomato Sauce, Pesto, Sun-Dried Tomatoes,
Fresh Mozzarella, Shaved Red Onion

PISSALADIÈRE 12

Tasso, Caramelized Onions, Piave, Thyme

SOUPE ET SALADE

POTATO SOUP 7

Pureé of Potato, Old Bay Dusted Croutons, Fines Herbs, Breadcrumb

FRENCH ONION Ø 7

Trio of Caramelized Onions, Vermouth,
Rich Veal Broth, French Bread Croutons, Gruyère

CHÂTEAU SALAD Ø 9

Petite Greens, Romaine, Pecan Confit, Tomatoes,
Red Onions, Chèvre, Sweet Potato Chips,
House Made Dijon Vinaigrette

CAESAR SALAD GF 8

Crisp Romaine, Shaved Piave, Housemade Anchovy Dressing

**INFORM YOUR SERVER IF YOU
WOULD LIKE TO ORDER ENTRÉES**
A SELECTION IS AVAILABLE FROM NOLA

**The Kitchen Closes at 11pm – Please place your order by 10:30 for service.
Foodservice is subject to availability due to NOLA operations.**

*Consuming raw or undercooked shellfish may increase your risk of food-borne illness.
GF – gluten free; Ø – gluten free with modification