

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 Breadcrumbs

GALETTE MARGHERITA 10

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

LOADED PIEROGIES 8

Loaded Cheesy Mashed Potatoes, Sour Cream, Onion Marmalade

GALETTE ITALIE 12

Garlic Butter, Mortadella, Sweet Soppressata, Provolone, Mozzarella,
Olive Relish, Fried Prosciutto, Toasted Sesame Seeds, Oregano

SOUPE ET SALADE

BISQUE 7

Freshwater Lobster, Crème Fraîche, Cream

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

ROASTED SQUASH SALAD GF 8

Pan Seared Salmon, Arugula Mixed Greens, Piquillo Peppers, Seasonal
Squash, Goat Cheese, Spicy Pepitas, House Made Cider Vinaigrette

**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.

*Consuming raw or undercooked shellfish may increase your risk of food-borne illness.

GF – gluten free; Ø – gluten free with modification