

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

BOULETTE DE POMMES DE TERRE 9

Potato Dumplings of Spiced Pork, Grilled Scallion,
Sweet Corn Purée, Crème Fraîche

GALETTE MARGHERITA 10

Spiced Carbonisé Tomato Sauce, Green Tomatoes,
Fresh Mozzarella, Crisped Basil, Lemon Zest, Épices

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

WATERMELON & GOAT CHEESE SALAD GF 9

Mixed Greens, Heirloom Tomato, Watermelon Radish, Purple Haze Goat
Cheese, Pepper Jelly 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