

Starters

- DUCK SPRINGROLLS** Duck confit, shiitake mushrooms, spinach, goat cheese, ginger-soy dipping sauce / 18
- CRISPY FRIED OYSTERS** Six flash fried Gulf oysters, jalapeño tartar sauce / 24
- EGGPLANT STICKS** Pecorino Romano cheese, Creole mustard dipping sauce / 9
- CATFISH FINGERS** With tomato tartar sauce / 12
- JUMBO LUMP CRABCAKE** Classic ravigote sauce, petit green salad / 27
- GUMBO YA YA** Chicken + Andouille sausage / 10.5
- SEAFOOD GUMBO** Gulf shrimp, crabmeat + okra / 12
- GRAPEFRUIT + AVOCADO SALAD** Lightly dressed baby arugula, feta cheese, honey aioli / 11
- BISTRO SALAD** Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5
- ROYAL STREET SALAD** Romaine lettuce, bleu cheese, chopped bacon, fresh herb vinaigrette / 10.75
- BABY ICEBERG SALAD** Red onions, grape tomatoes, bacon, bleu cheese, Dijon mustard vinaigrette / 10.75

Entrées

- BACON WRAPPED SHRIMP & GRITS** Creamy stone ground yellow grits, red-eye gravy / 33
- EGGS BENEDICT** English muffin with Morrell ham + Hollandaise sauce, with vegetables / 24
- PEAR + BRIE PANINI** Fig preserves + caramelized onions, drizzled with balsamic gastrique, with petit salad / 20
- BUFFALO CHICKEN SALAD** Bleu cheese dressing, pickled carrots, crumbled bleu cheese / 21
- BARBEQUED SHRIMP** Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34
- PANÉED VEAL MILANESE** Lightly dressed baby arugula, heirloom tomatoes, Parmigiano-Reggiano / 34
- WOOD GRILLED FISH** Pecan popcorn rice, fresh vegetables - Lemon Butter Sauce or Creole Meunière / 28
- CHICKEN PONTALBA** Pan roasted chicken breast, Brabant potatoes, prosciutto + Hollandaise sauce / 24
- BISTRO BURGER** Brisket, short rib + chuck, white cheddar cheese, bacon, brioche bun, pommes frites / 19.5
- FRIED SOFT SHELL CRAB** Creamy corn maque choux / 36
- PETIT FILET + EGGS** 6 oz. wood grilled filet mignon with truffle butter scrambled eggs + vegetables / 43

Desserts

- ALMOND RUM CAKE** With buttermilk ice cream candied almonds, white chocolate ganache / 12
- WARM WHITE CHOCOLATE BROWNIE** Vanilla ice cream, dark chocolate sauce / 11
- BREAD PUDDING** Irish whiskey sauce / 8
- PECAN PIE** With a drizzle of creamy caramel, vanilla ice cream / 10
- LEMON ICE BOX PIE** Raspberry sauce, whipped cream, candied lemon, freshly whipped cream / 9
- PROFITEROLES & CHOCOLATE SAUCE** Vanilla ice cream filled cream puffs, chocolate sauce / 11
- DARK CHOCOLATE SALTED CARAMEL CAKE** Maldon sea salt / 12