



2 courses  
**\$32**

**\$1.50**  
**BLOODY MARYS & MARTINIS**  
Each weekday until 2 pm  
with entrée purchase

### Starters

**CREOLE TOMATO SALAD**  
Fresh mozzarella, pesto, balsamic  
glaze chiffonade of basil

**CHILLED CORN SOUP**

### Entrées

**SHRIMP + ANGEL HAIR PASTA**  
Garlic + rich herb butter sauce

**PORK TENDERLOIN**  
Wood grilled pork  
creamy corn maque choux

**GRILLED CHICKEN SALAD**  
Spring lettuces, local blueberries,  
fresh mint, toasted almonds,  
citrus vinaigrette

## 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
- OVEN ROASTED PORK BELLY** Fig preserves, fresh croutons, baby spinach / 12
- EGGPLANT STICKS** Pecorino Romano cheese, Creole mustard dipping sauce / 9
- 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
- BISTRO SALAD** Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5
- 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
- ROASTED ROSEMARY CHICKEN** Carrots, orzo pasta, rosemary natural reduction sauce / 24
- PASTA JAMBALAYA** Gulf shrimp, Andouille sausage, duck + chicken, spinach fettuccine buttery sauce / 26
- BARBEQUED SHRIMP** Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34
- WOOD GRILLED FISH** Pecan popcorn rice, fresh vegetables - Lemon Butter Sauce or Creole Meuniere / 28
- BISTRO BURGER** Brisket, short rib + chuck, white cheddar cheese, bacon, brioche bun, pommes frites / 18.5
- FILET MIGNON** 6 oz. wood grilled filet, braised Cipollini onions, garlic potato rounds + brown butter / 38

## Desserts

- CHEESECAKE** With macerated blueberries / 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, 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