

BEGINNINGS

MARKET NACHOS 12.25

Cheddar cheese, avocado, grilled onions, sweet peppers, pico de gallo, sour cream, jalapeños, white corn tortilla chips  
smoked chicken 5  
blackened shrimp 6

TEMPURA FRIED B&B  
JALAPEÑO PICKLES 8.25

Abita Amber, chipotle ranch

ARTICHOKE AND  
SPINACH AU GRATIN 11.25

Parmesan, provolone, mozzarella, Romano, white corn tortilla chips

EXTRA SELECT WINGS

Traditional or boneless wings, tossed in choice of sauce: sweet golden South Carolina, mild Buffalo, mango habanero, kickin’ bourbon BBQ, Korean BBQ  
Choice of blue cheese or ranch dressing  
6 wings 12.50 | 12 wings 24.50

ERROL’S CAJUN BOUDIN BALLS 9.75

Hand breaded, pepper jack cheese stuffed, tiger sauce

CRISPY FRENCH ONION PRETZELS 8.75

Rally Cap cheese fondue, course ground spicy mustard

SPECIALTY MEATS AND CHEESE PLATE 16.25

Assorted fresh and smoked sausage, farm fresh cheese, French bread, grain mustard, fig preserves, pickled watermelon rinds

GUMBO FRIES 11

Chicken and sausage gumbo over crisp fries finished with Monterey Jack cheese



SOUPS CUP 5 | BOWL 9

GUMBO YA YA

Poche’s smoked andouille sausage, roasted chicken, popcorn rice

MARKET SEAFOOD BISQUE

Daily Creation

FRENCH ONION

Caramelized sweet onions, Gruyère sourdough crostini

GREEN SPACE

GRILLED STRIP STEAK AND SPINACH 16.75

Cremini mushroom, shaved red onion, roasted beet, farm fresh feta cheese, candied pecans, warm bacon dressing

BOILED GULF SHRIMP COBB SALAD 15.75

Grape tomato, avocado, pecan smoked bacon, bibb and watercress lettuce, blue cheese, remoulade dressing

FRESHLY CHOPPED 14.25

Roasted chicken, tomato, cucumber, red onion, avocado, pepperoncinis, romaine, bibb and iceberg lettuce, red wine vinaigrette, Parmigiano-Reggiano cheese

FRIED CHICKEN CAESAR 15.25

Romaine lettuce, crisp paprika dusted croutons, Kalamata olives, rustic Caesar dressing

OYSTER BAR

Cocktail sauce or drawn butter  
Lemon, horseradish, crackers

OYSTERS ON THE HALF SHELL

6 EACH MP | 12 EACH MP

BOILED GULF SHRIMP 1 lb. MP

MARKET CRAB CLAWS ¼ lb. MP | ½ lb. MP

BOILED MARKET SEAFOOD 3 lb. MP | 5 lb. MP

SNOW CRAB CLUSTER 1 lb. MP





CUSTOM BURGERS & SANDWICHES

Served with choice of French fries or house-made chips

BUILD YOUR OWN BURGER 14.25

Two ½ lb. fresh ground Angus patties or  
marinated chicken breast  
Served with lettuce, tomato, pickle, onion  
Additional toppings +\$1 each

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|-------------|-------------------|-----------------|
| Cheddar     | Sautéed Mushrooms | Guacamole       |
| Swiss       | Fried Egg         | Fried Jalapeños |
| Provolone   | Grilled Onions    |                 |
| American    | Bacon             |                 |
| Pepper Jack |                   |                 |
| Blue Cheese |                   |                 |



ROAST BEEF POOR-BOY 15.75

Swiss cheese, grilled onion, lettuce, tomato, pickle,  
mayonnaise, tasso red eye gravy

SMOKED BRISKET GRILLED CHEESE 16.50

Cornbread pullman, white cheddar cheese,  
pepper jelly slaw

LOUISIANA SEAFOOD POOR-BOY

Corn fried, served dressed with roasted tomato,  
jalapeño tartar sauce on Leidenheimer French bread

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|--------------|--------------------|
| Shrimp 15.75 | Catfish 15.75      |
| Oyster 19.75 | Combo of Two 19.75 |

TRIPLE DECKER HOUSE CLUB 15.25

Smoked turkey, ham, pecan bacon, avocado, bibb lettuce,  
tomato on toasted Wildflower pumpkin seed bread

MAIN PLATES

SPICY FRIED CHICKEN & ST. LOUIS RIBS 25.75

White beans, cornbread, coleslaw, chicory BBQ sauce

12 OZ. GRILLED RIBEYE 29.75

Caramelized sweet onion, roasted mushrooms, French fries,  
garlic aioli

PASTA ALFREDO 17.25

Marinated smoked chicken, penne, Parmesan cheese,  
garlic toast

BLACKENED FISH TACOS 15.75

Catfish, cabbage slaw, pico de gallo, lime, cilantro,  
white corn tortilla chips

CAST IRON SEARED SALMON 23.75

Market vegetables, roasted creamer potatoes, pesto butter

CORNMEAL CRUSTED CHICKEN TENDERS 15.75

Coleslaw, French fries, chipotle ranch, garlic toast

LOUISIANA "FISH FRY"

SEAFOOD PLATTER 29.95

Mississippi catfish, Gulf shrimp, oysters, crab bites,  
jalapeño corn fritter, coleslaw, garlic bread, French fries

ARTISAN PIZZA 13.75

12" hand rolled dough topped with 4 cheese house blend

Sauces: tangy marinara, extra virgin olive oil, white garlic

TOPPINGS 1

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|---------|------------------|
| Olives  | Onion            |
| Peppers | Fresh Mozzarella |
| Tomato  | Mushrooms        |

PREMIUM TOPPINGS 1.50

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|--------------------|-----------------------|
| Pepperoni          | Smoked Chicken        |
| Italian Sausage    | Ground Chuck          |
| Pecan Smoked Bacon | Blackened Shrimp +\$2 |

SIDES 4

ROASTED CREAMER POTATOES

GARLIC TOAST

FRENCH FRIES

WHITE BEANS

CORNBREAD

COLESLAW

HOUSE SALAD

(ranch, blue cheese, honey mustard)

HOUSE-MADE CHIPS

SEASONAL VEGETABLES

DESSERTS 8

ABITA ROOT BEER FLOAT

Vanilla ice cream, warm Oreo s'more bar

BLACK & BLUE COBBLER

Rosemary, brown sugar crumble, honeycomb gelato

MISSISSIPPI MUD PIE

BROWNIE SANDWICH

Shaved dark chocolate, peanut butter gelato,  
whipped meringue

"DESPERATION" BUTTERMILK PIE

Brown sugar, rum, fresh lemon cream

SOUTHERN PRALINE BUNDT CAKE

Toasted pecans, vanilla, sweet praline icing,  
salted caramel gelato