

APPETIZERS

DRY AGED STEAK TARTARE

SHALLOT, QUAIL EGG, JALAPEÑOS, SESAME & SOY 15

LOBSTER AND TASSO SPRING ROLLS

RADISH, CHILI SAUCE, CILANTRO, PICKLED CARROT 15

NATCHITOCHE MEAT PIES

WHIPPED BUTTERMILK RANCH 11

FRIED GULF OYSTERS

GREEN TOMATO CHOW-CHOW, HORSERADISH SAUCE 14

ROASTED LAMB LOLLIPOPS

MANCHEGO, WATERCRESS, MUSHROOM, PISTOU 16

JUMBO LUMP CRAB CAKE

PICKLED SEASONAL VEGETABLES, GRIBICHE, ARUGULA, GHOST PEPPER CAVIAR 17

LOUISIANA BBQ SHRIMP

LEMON, BLACK PEPPER, BAGUETTE 15

FRUITS DE MER

GULF COAST SELECT OYSTERS

CAJUN CAVIAR, CREOLE MIGNONETTE 14

LOUISIANA SELECT CRAB FINGERS

HONEY, CAYENNE & GREEN ONION MARINATED

1/4 LB 16

1/2 LB 30

BOUCHÈRE 18

WAGYU BURGER

10 OZ WAGYU BEEF, FRIED EGG, HAND CUT BACON, FRESH MOZZARELLA, HEIRLOOM TOMATO, ONION JAM, FRIES 31

THE 18 CHARCUTERIE BOARD

CHOICE OF ONE CURED, SMOKED AND AGED SELECTION, PRESERVES, GRAIN MUSTARD, PICKLED RADISH, 5-SEED LAVASH 15/PERSON

SMOKED:

Tasso
Rillettes
Chaurice

CURED:

Prosciutto
Wild Boar Saucisson
Salami Black Pepper

AGED:

Stilton
Smoked Gouda
Cremoso with Truffle

SOUPS

FIVE ONION

GRUYÈRE CHEESE CROSTINI 8

TURTLE SOUP AU SHERRY

SPINACH, LEMON, PRESSED EGG 9

BELLE RIVER CRAWFISH BISQUE

CRÈME FRAÎCHE, CRISP BOULE OF RICE 9

SOUP FLIGHT

9

SALADS

REDSTICK

STILTON, ROASTED BEETS, SUGAR CANE VINAIGRETTE, PECAN PRALINE 9

BLT

SMOKED BACON, ORGANIC EGG, STILTON, CHERRY TOMATO 8

CAESAR

KALAMATA OLIVE, SHAVED PARMESAN, HEARTS OF ROMAINE 9