

## APPETIZERS

---

### FREEMAN RANCH BEEF CARPACCIO

STEEN'S PONZU, AIOLI, CHICORY & SORREL, PICKLED MUSTARD SEED 15

### PICKLED GULF SHRIMP & GREEN TOMATO

FRESNO CHILIS, SWEET ONION & RADISH, CHARRED NAAN 16

### CRISP KOREAN PORK BELLY

STEWED GREENS, TURNIP PUREE, POACHED EGG, KIMCHEE CUCUMBERS 13

### LOUISIANA BBQ SHRIMP

BLACK PEPPER, LEA & PERRINS, GRILLED PERSILLADE BAGUETTE 15

### ROASTED COLORADO LAMB CHOPS

MOROCCAN SPICED, LOCAL YOGURT, COUSCOUS, POMEGRANATE 16

### JUMBO LUMP CRAB CAKE

CRISPY CAPER, REMOULADE, CELERIAC, CAJUN CAVIAR 17

### NATCHITOCHEs MINI MEAT PIES

ESPELETTE CREME FRAICHE 11

### LOUISIANA SELECT CRAB FINGERS

HONEY, CAYENNE & GREEN ONION MARINADE

1/4 LB 16

1/2 LB 30

### 18'S NEW CREAMERIES ARTISANAL

#### FROMAGE BOARD

CHEF'S MARKET SELECTION OF THREE SOUTHERN CHEESES,  
HOUSEMADE PRESERVES, QUINCE, DRIED FIGS, SPICED PECANS  
TOSSED IN LOCAL HONEY, GRILLED CIABATTA 19

## LA SELECT GULF OYSTERS

---

### FRIED

CORNMEAL CRUSTED, SWAMP DRAGON RANCH, ARUGULA 16

### SMOKED

GARLIC HERBED BUTTER, PRESERVED CORN, HOUSE TASSO 15

### RAW

CREOLE CHAMPAGNE MIGNONETTE, CAJUN CAVIAR 14

### ROASTED

CREAMED SPINACH, CRABMEAT, BACON HERBED CRUMBS 17

## SOUPS

---

### TURTLE SOUP AU SHERRY

SPINACH, LEMON, PRESSED EGG 9

### SEASONAL BISQUE

AVAILABLE BASED ON SEASONAL SHELLFISH 9

### SOUP OF THE DAY

CHEF'S DAILY SELECTION 9

### ONE-ONE-ONE

A SAMPLE OF ALL THREE 9

## SALADS

---

### LYONNAISE

FINE HERBS VERJUS VINAIGRETTE, GOLDEN FRISEE, CRISPY  
POACHED FARM EGG, TASSO MARMALADE 9

### BLT

SMOKED BACON, BELLAMY BLUE CHEESE, BABY HEIRLOOM TOMATO, CHIVES 8

### CAESAR

PETITE HEARTS OF ROMAINE, KALAMATA OLIVES, SHAVED THOMASVILLE TOMME 9