

N I B B L E

Crudités with Eugene Farm Vegetables 7

Lemon Herb Hummus

Sea Salt Potato Chips 8

Cheese dip

Local Andouille Sausage 8

creole mustard, chimichurri sauce

Boudin Cakes 9

jazzmen rice, homemade pepper jelly

Chicken Fingers 9

Bernard's Acadiana Honey, Crystal Hot Sauce

N O S H

Buffalo Chicken Wings 12

Creole Spiced Shrimp Cocktail 14

Pontchartrain Crab Cake 12

corn maque choux, remoulade

Fire Roasted Louisiana Oysters 12

½ dozen, spicy Tabasco butter

G A R D E N

Caesar Salad 10

Roasted Beet Salad 10

Lolla rossa , citrus vinaigrette

Iceberg Wedge Salad 10

Blue cheese, bacon, tomatoes

Add to any Salad

Chicken Grilles or Blackened 6

Shrimp 7

If you have any concerns regarding food allergies, please alert your server prior to ordering.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.*

I N D U L G E

Signature Seafood Gumbo 10

Jazzmen rice

Grilled Chicken Sandwich 15

basil aioli, pepper jack, ciabatta bun

Muffaletta 13

Salami, mortadella, capicola sausage, provolone, mozzarella cheeses, olive salad

Classic Burger 16

aged cheddar, pecan smoked bacon, toasted bun

All sandwiches come with choice of homemade chips or fries

Catch of the Day 25

Brabant potatoes, smothered greens

New York Strip 14oz 39

Buttermilk mashed potatoes, parmesan crust

Roasted Chicken Breast 26

Grilled Asparagus, Wild Mushrooms

S W E E T S

Chocolate Cake 9

Crème Brulee 9

Bread Pudding 7

whiskey sauce

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