

# SMALL PLATES

## **HUSH PUPPIES... 8**

*cheddar, jalapeño corn fritters, honey drizzle*

## **OYSTERS ON HALF SHELL... 16**

*half dozen pacific oysters, champagne mignonette, smoked chili cocktail sauce*

## **CRAB RAVIGOTE... 14**

*fried green tomato, white rémoulade, blue crab*

## **HEIRLOOM TOMATO... 13**

*frisée, chevre, pistachio, white anchovy, citrus tarragon mint vinaigrette*

## **GRILLED ROMAINE... 12**

*cherry tomato, croûte, blue cheese, buttermilk dressing*

## **MOULES .. 16**

*locally farmed mediterranean mussels, creole butter, andouille, grilled bread*

## **BONE MARROW... 15**

*chef's blend mushrooms, truffle, caramelized onion, bleu cheese, sour cherry mostarda*

## **DUCK-CONFIT WITH PEAR... 18**

*bosc pear, frisée, bleu cheese, truffle, golden raisin, candied pecan*

## **BAKED MAC & CHEESE... 10**

*asiago, fontina, parmesan, mascarpone, gorgonzola, rigatone, breadcrumb  
(add mushroom blend and caramelized onion ... \$6)  
(add braised ox tail & caramelized onion ... \$6)*

# LES PLATS PRINCIPAUX

## **SHRIMP & GRITS... 16**

*sauce creole, grilled sourdough*

## **JAMBALAYA... 18**

*shrimp, chicken, andouille, creole rice ... SPICY!*

## **SMOTHERED BLACKENED CATFISH... 20**

*crawfish creole cream sauce, old school milling grits*

## **FRIED CHICKEN... 20**

*grilled summer corn on cob, honey hot sauce*

## **COPPER RIVER SALMON... 24**

*pan roasted sockeye, cherry tomato, red grape, feta, quinoa, crème fraîche*

## **\*STEAK FRITES CREOLE... 22**

*9oz NY, charred spring onion, pan jus, garlic rosemary fries*

## **\*BURGER & FRITES.. 15**

*Washington beef, brioche, pork belly, cheddar, spring lettuce, caramelized onion, tomato*