

SMALL PLATES

HUSH PUPPIES... 8

cheddar, jalapeño corn fritters, honey drizzle, candied orange zest

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 SALAD... 13

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

GRILLED ROMAINE... 12

cherry tomato, croûte, blue cheese, buttermilk dressing

MOULES FENOUIL .. 17

penn cove mediterranean mussels, fennel, leek butter, pernod, grilled rustic bread

BONE MARROW... 15

mushroom mélange, truffle, caramelized onion, bleu cheese, sour cherry mostarda

DUCK BACON & FIG SALAD... 17

smoked & seared duck breast, mission figs, orange, arugula, gorgonzola, candied walnuts, spiced honey

BAKED MAC & CHEESE... 10

*asiago, fontina, parmesan, mascarpone, gorgonzola, rigatone, breadcrumb
(add mushroom blend and caramelized onion ... \$5)
(add braised ox tail & caramelized onion ... \$5)*

LES PLATS PRINCIPAUX

NEW ORLEANS SHRIMP & GRITS... 18

large gulf shrimp, sauce creole, grilled sourdough

JAMBALAYA... 20

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

SMOTHERED BLACKENED CATFISH... 22

domestic catfish, crawfish creole cream sauce, old school milling grits

CRAWFISH BOIL... 22

live NW crawfish, andouille, potato, corn, cajun butter, grilled sourdough (limited availability)

FRIED CHICKEN... 22

garlic mashed potato, sausage gravy, biscuit, honey hot sauce

WILD ALASKAN SALMON... 25

pan roasted coho, cherry tomato, red grape, feta, quinoa, crème fraîche

***STEAK FRITES CREOLE... 23**

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

***BURGER & FRITES.. 15**

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