

Appetizers

CRAWFISH SPRING ROLLS 8

thai dipping sauce

HOUSEMADE ANDOUILLE SAUSAGE 10

*louisiana popcorn rice cake, red bean "pot liquor,"
green onion sour cream*

CALAMARI 10

orange zest, chive, fresno chili pepper sauce

CAST IRON FRIED GREEN TOMATO 7

spinach, tasso ham cream

CRAB CAKES 15

corn chow chow, herb tomato jam

BIG EASY SHRIMP 12

rosemary, garlic, white wine, toasted ciabatta

OYSTERS APOSTLE 9

garlic, feta, peppadew, dill oil

Supper

PAN FRIED TILAPIA 14

garlic mashed potatoes, meuniere

BUTTERMILK DIPPED CHICKEN 14

corn maque choux, spicy potatoes

BACON CRUSTED MISSISSIPPI CATFISH 14

jalapeño slaw, creole tartar sauce, cornbread "hush puppies"

SHRIMP & FETTUCCINE 16

creamy basil pesto, smoked tomatoes, parmesan

SMOKED BISTRO TENDER 16

yukon potatoes, spinach, and tomato beurre blanc

PORK TENDERLOIN 16

dirty rice, frazzled onions, and fresno pepper sauce

Sides

MUSHROOM GARLIC RAGOUT 6

ROASTED SWEET POTATOES 5

BAKED TRUFFLE BRIE MACARONI 5

ROASTED YUKON GOLD POTATOES 5

SKINNY FRENCH GREEN BEANS 5

WILTED SPINACH 6

GARLICKY MASHED POTATOES 5

SAUTEED CRABMEAT 8

Soups

SHRIMP 'N CRAB GUMBO 5/6

CRAB 'N BRIE SOUP 5/6

AD HOC SOUP 4/6

Salads

HOUSE GREENS 4

selection of dressings

SMOKED CHICKEN TOSS 9

baby lettuces, pecans, red onion, chevre, bacon/maple vinaigrette

CAESAR 8

lemon zest croutons, garlic-parmesan vinaigrette

WARM SPINACH SALAD 8

tomato, spanish onion, bleu cheese, andouille sausage vinaigrette

COLD SMOKED SALMON SALAD 8

arugula, red onion, caper-cream cheese crostini, dill vinaigrette

Dinner

REDFISH 29

louisiana popcorn rice, crab-tomato stew

PANNED RAINBOW TROUT 26

spinach, pecan, shallots, citrus

SHRIMP 'N GRITS 26

andouille sausage, mushrooms, beer barbecue sauce

CREOLE TOMATO GLAZED SALMON 27

potatoes, corn maque choux, crispy onions

ROASTED FREE RANGE CHICKEN 20

truffle-brie macaroni, wild mushroom-garlic ragout

SEARED DUCK BREAST 24

sweet potato, chard, muscadine pepper jelly duck jus

GRILLED HEREFORD FILET 24 (6 oz) 34 (9 oz)

garlic mashed potato, beurre beryc

THE DELMONICO RIBEYE 36 (18 oz)

yukon potato, beurre beryc

Chef-Led Tasting Menu

Let our chef personally take you through a five-course tasting that changes nightly. Wine pairings upon request. Table participation encouraged.

50

An 18% gratuity will be added for parties of five or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Consult your physician or public health official for further information

Starters

CAST IRON SKILLET FRIED GREEN TOMATO 7

spinach, tasso cream

CRAB CAKE 10

corn chow chow, herb tomato jam

RED BEAN "HUMMUS" 7

*andouille sausage, green onion-sour cream,
creole spiced potato chips*

HOUSE GREENS 4

selection of dressings

Soups

SHRIMP 'N CRAB GUMBO 5/6

CRAB 'N BRIE SOUP 5/6

AD HOC SOUP 4/5

Sandwiches

includes our house potato chips, fries or slaw

CALIFORNIA WRAP 12

*turkey, bacon, avocado, tomato, lettuces,
smoked mozzarella, tomato/basil wrap*

"HEREFORD" BURGER 10

bacon, cheddar, mayo, tomato, lettuce, red onion

HOUSEMADE HAM & PIMENTO CHEESE 10

tomato, arugula, brioche bun

HICKORY SMOKED PULLED PORK SLIDERS 12

yeast rolls, pickles, cilantro slaw, apple barbecue

ROAST TURKEY PANINI 12

bacon, mascarpone, arugula, cranberry-onion jam

CARRIBEAN CHICKEN SANDWICH 9

jerk chicken breast, grilled onion, sweet peppers, spiced mayo

CHICKEN SALAD CROISSANT 12

cranberry, celery, almonds

AD HOC OMELET

varies daily

Entrée Salads

SMOKED CHICKEN TOSS 13

*chopped lettuce, pecans, red onion, chevre,
bacon/maple vinaigrette*

FRIED OYSTER CAESAR 17

*chopped romaine, mediterranean olives, red onion,
feta, lemon vinaigrette*

SLICED TUNA SALAD 12

*baby lettuces, sweet peppers, onions, grana padano,
basil-balsamic vinaigrette*

SHRIMP REMOULADE 12

chopped lettuces, tomato, hard cooked egg

CHICKEN TORTELLINI PASTA SALAD 12

*chicken breast, peppadew, artichokes, red onion,
dill vinaigrette*

BEEF & BLEU CHEESE SALAD 12

*chopped romaine, tomato, buttermilk-herb dressing,
citrus zest crouton*

Entrées

SHRIMP AND FETTUCCINE 16

creamy basil pesto, smoked tomatoes, parmesan

BACON CRUSTED MISSISSIPPI CATFISH 14

jalapeño slaw, creole tartar sauce, cornbread "hush puppies"

RAINBOW TROUT 16

spinach, pecan, shallots, fresh citrus vinaigrette

PAN FRIED TILAPIA 14

garlic mashed potatoes, meuniere

SHRIMP 'N GRITS 14

andouille sausage, mushrooms, beer barbecue sauce

BUTTERMILK DIPPED CHICKEN 14

corn maque choux, spicy potatoes

SMOKED BISTRO TENDER 16

yukon potatoes, spinach, tomato beurre blanc

PORK TENDERLOIN 16

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