

MENUS / RESERVATIONS / PRIVATE DINING / ABOUT / CAREERS / SHOP / CONTACT

MENUS

LUNCH & DINNER BAR DESSERTS

SAMPLE MENU. WE WORK WITH LOCAL FARMERS & FISHERMEN, DISHES MAY VARY.

SMALL PLATES

shrimp stew, tasso, wilted greens, pecan rice calas	\$16
fried alligator with chili garlic mayonnaise	\$15
wood fired oysters with chili garlic butter	\$24
fried chicken livers with pepper jelly & toast	\$12
fried crawfish pie	\$18

BOUCHERIE

fried boudin	\$12
chili dusted cracklins, steen's cane syrup	\$9
house cured boucherie selection, pickles, mustard & crackers	\$25

SOUP AND SALAD

chicken & andouille gumbo	\$12
creole tomato salad, basil aioli, herbs	\$11
cucumbers & herbs in vinegar	\$9
salad greens w/jalapeno ranch & buttered croutons	13

ENTREES & WOOD-BURNING OVEN

catfish courtbouillon & popcorn rice	\$24
smoked & braised brisket, deviled egg potato salad	\$34
oyster & bacon sandwich	\$29
rabbit & dumplings	\$30
louisiana cochon	MP
wood fired gulf fish "fisherman's style"	\$39

LARGE FORMAT

ribeye w/ charred onions & cubanelle peppers	\$79
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SIDES

macaroni & cheese casserole	\$10
creamy grits	\$8
bacon braised collard greens	\$9
smothered lima beans w/ bacon	\$8
corn on the cob, steen's cane syrup butter, sea salt	\$9

OPEN DAILY

11 AM — 10 PM

504 588 2123

930 TCHOUPITOULAS

NEW ORLEANS, LA 70130

FOR MEDIA REQUESTS, PLEASE CONTACT LIZ BODET AT LIZBODET@GMAIL.COM
INTERESTED IN WORKING WITH US? VISIT OUR [CAREERS](#) PAGE.

LINK RESTAURANT GROUP



LABOULANGERIE

