

Dinner Menu

STARTERS

Jumbo Lump Crab Salad

creole tomato gazpacho, corn, watermelon vinegar, cucumber
\$24

BBQ Shrimp Toast

ginger worcestershire bbq
\$16

Roasted Garlic Bread

herb cream cheese, milk bread
\$8

Lamb Sausage

potatoes, fennel, roasted red pepper aioli
\$16

Pork Cheeks

polenta, creole meuniere
\$15

Peach & Tomato Salad

valbreso feta, citrus vinaigrette, almonds, bibb lettuce
\$16

Kale Caesar

cauliflower, garlic vinaigrette, parmesan
\$13

Duck & Andouille Gumbo

popcorn rice
\$13

MAINS

Filet Mignon

8 oz, bearnaise, watercress, roasted tomato
\$60

Fried Chicken Parmesan

red gravy, parmigiano reggiano
\$33

Radiatore

rock shrimp, saffron tomato sauce, dry lemon, pickled ramps, chili oil
\$36

Wild Mushroom Cakes

spaghetti squash, sugar snaps, rosemary dijon aioli
\$30

Fettuccine Nero

scallops, mushrooms, vermouth, parmesan
\$45

Roasted Whole Gulf Fish MP

seafood stuffing, sauce americaine, herb salad

Rotelle

lobster bolognese, sno peas, truffle pecorino, smoked trout roe
\$38

Fish in a Bag

speckled trout, crab boil butter, fingerling potatoes, corn
\$36

Lamb Shank

white bean puree, harissa, creole mustard
\$42

SIDES

Brussels Sprouts

cane vinaigrette, bacon, pomegranate
\$12

Cracked Potatoes

calabrian chilies, rosemary, garlic
\$10

Mac n Cheese

fontina, gruyere
\$10

Allergy Restrictions

GF- Gluten Free

DF - Dairy Free

A 20% service charge will be applied to all parties of 6 or more.
Your table is reserved for 2.5 hours after your reservation time.
We are happy to split checks in equal payments only.
For dinner reservations with parties of 7 or more, we require a selection
of both an appetizer and an entree per person.



VISIT:

2031 St. Charles Avenue
New Orleans, LA 70130

504.608.7112

HOURS

Dinner:

Wednesday — Saturday | 5pm - 10pm

Brunch:

Saturday & Sunday | 11am-2pm

JOIN OUR TEAM