Appetizers:

French Fries:

House cut fries with cajun ketchup and Tabasco mayonnaise

Boudin balls:

Pork and rice dressing breaded and fried with black pepper and green onion mayonnaise

Boucherie Plate:

House cured bacon and sausages with creole mustard and grilled apples.

Shrimp boil: (Sarah suggests shrimp skewers)

Shrimp cooked in beer and house seasoning, served warm.

Fried Catfish bites:

Lightly fried farm raised catfish with citrus remoulade.

Fried vegetables (vegan):

Lightly fried assorted vegetables served with herb and tomato infused cider vinegar.

Bayou skewers:

Thinly sliced alligator marinated in olive oil and thyme and skewer-woven with house bacon

Salads: (side or diner sizes available)

House (vegan):

Arugula topped with fresh vegetables with apricot-sherry vinaigrette.

Turkey en confit:

Turkey preserved with salt and herbs, served over arugula with toasted pecans and apple honey-mustard dressing.

Crawfish:

Marinated crawfish tails served over a bed of shredded cabbage with thinly sliced bell pepper and cajun ranch.

The Wedge:

Iceberg quarter topped with bacon lardons and caramelized onion, covered in blue cheese dressing.

Po’ Boys: 6 or 12-inch french bread sandwich with shredded cabbage, vinegared Sun dried tomatoes, caramelized onion, and dressed with cajun mustard and mayonnaise. Served with fries, rice, or house salad.

Fried Shrimp

Fried Catfish

Sausage (Boudin, Andouille, or other)

Bacon

Shredded Beef

Turkey en Confit

Marinated Crawfish

Marinated Chicken

Bourbon glazed Pork

Grilled Vegetable and green onion with pecans (Vegan)

Burgers: 12-ounce hand packed burger served over shredded cabbage on a bakery roll. Served with fries, rice, or house salad.

Black and Blue:

Seared in house seasoning and topped with blue cheese and bacon.

Petit déjeuner:

Topped with a hard fried egg and house-cured bacon.

Boucherie:

Topped with choice of seared house sausage, with apple honey-mustard.

Salade:

Topped with grilled vegetables, with black pepper and green onion mayonnaise.

The Manhattan:

Covered with cherry compote reduced with Bourbon and sweet vermouth.

Bowls: available in small portions, flights, and diner sizes and served with rice

Brown Jambalaya

Chicken, Andouille and shrimp cooked Cajun style with rice.

Etouffee

Shrimp stew thickened with roux.

Andouille and chicken gumbo

Stew of house smoked spicy sausage and turkey en confit cooked with vegetables.

Seafood gumbo

Stew of shrimp and catfish cooked with vegetables

Vegetable gumbo (Vegan)

Stew of vegetables thickened with olive oil roux

Red beans and rice

Classic bean dish cooked with smoked spicy pork

Red beans and rice (vegan)

Meatless version of our classic bean dish

Plates: Served with fries, rice, or house salad and sautéed vegetables.

Filet of Catfish

Blackened Catfish baked under crawfish with citrus herb crème fraiche.

Pork chop

Thick cut pork chop pan roasted in bourbon-apricot glaze with apples and toasted pecans.

Beef Fricassee

Beef shoulder slow braised and served shredded in a puff pastry basket with caramelized onions.

Fried Chicken