



MENU

CAJUN DEVEILED EGGS	w/ crispy chicken skin	13
FRENCH ONION SOUP	caramelized w/ cajun spices + heavy veal stock, crouton, cheese	14
LAFAYETTE CAESAR	assorted lettuces, tangy caesar dressing, croutons, parmesan + lemon	15
PANZANELLA & BURRATA	juicy tomatoes, olives, onions, capers, croutons, cucumber & herbs	16
ANDOUILLE TARTINE	goat cheese, caramelized onions, creole mustard, apricot preserves	16
CRAWFISH HUSH PUPPIES	golden little beauties with crawfish tails, slaw, creole aioli	18
FRIED GREEN TOMATOES	crawfish tails, tasso ham, succotash, parmesan	20
CRISPY CAJUN DUCK LEG	w/ creole mustard, apples & herbs	22
FRIED HONEY CATFISH	cornmeal breaded filets, 'make it rain' honey butter, toasted pecans	23
OYSTERS ON THE HALF SHELL	raw w/ house mignonette OR broiled w/ rockefeller pesto {24/half dozen 40/dozen}	
DRUNKEN CLAMS	manila clams, andouille, fennel + spring onion, white wine broth	26
BBQ SHRIMP & GRITS	lip smackin creole jus, capers, tomatoes, creamy grits	30
BLACKENED FISH	catch of the day, creole sauce, seasoned rice, crisp dressed greens	32
PASTA CHEZ LA	rigatoni, shrimp, andouille, sauce tomate, parmesan, pangrattato, herbs	30
FRIED CHICKEN & GUMBO	dark roux, soulful spices, holy trinity, andouille sausage, rice	29
PORK RIB CHOP	frenched bone-in chop, veg du jour, creamy grits, apricot jus	34
STEAK FRITES	coulotte, peppercorn sauce, garlic fries, creole aioli	36

SIDES:

GUMBO	15
GARLIC FRIES W/AIOLI	10
CREAMY GRITS	8
SUCCOTTASH	8
HOUSE SALAD	8
SEASONED RICE	6
BREAD W/ BUTTER	6

DESSERT:

BEIGNETS	9
RHUM PECAN BREAD PUDDING W/ CHANTILLY	10
PANNA COTTA W/ FRUIT	12