



STARTERS

SMOKED DUCK GUMBO — 15

andouille | file' | Creole potato salad

OYSTERS ST. NICHOLAS (6) — 18

Creole bordelaise butter | Parmesan | andouille breadcrumbs

TRUFFLED DEVEILED EGGS — 14

applewood bacon | chive | lemon | Creole mustard

FOIE GRAS TORCHON — 19

orange confit | brioche crumble | chive

"PIG CANDY" — 17

crisp pork belly | root beer gastrique | pickled green tomatoes

BREAD & BUTTER — 10

pull-apart milk buns | cultured butter | sea salt

AUTUMN HARVEST SALAD — 16

young lettuces | apple | chevre | cranberry | walnut | cider vinaigrette

CRAB AU GRATIN — 25

blue crab | Gruyere fondue | crostini

WINTER SQUASH SALAD — 18

fig | arugula | burrata | maple-sherry vinaigrette

BONE MARROW & OXTAIL

MARMALADE — 23

stone fruit | crispy shallots | brioche

LARGE PLATES

*** SEARED SEA SCALLOPS — 48**

cauliflower | caper | golden raisin | parsley | beurre noisette

ROASTED CHICKEN & DUMPLINGS — 33

ricotta dumplings | mushroom | baby carrots | English peas | chicken jus

*** ROASTED GEORGIA QUAIL — 40**

molasses sausage | wild rice | braised collards | blackberry jus

*** MISO GLAZED COHO SALMON — 38**

bok choy | radish | roasted kabocha squash

BAKED RED SNAPPER — 39

smoked tomato grits | haricot vert | bacon vinaigrette

SHORT RIB PROVENCAL — 45

niçoise olive | tomato | lovage | pomme puree | creme fraiche

*** PRIME TENDERLOIN OF BEEF — 60**

pommes fondant | seasonal vegetable | bordelaise

*** MAIALE PORK CHOP — 42**

sweet potato | Brussels sprouts | braised onion | cider glaze

ELK BOLOGNESE — 36

San Marzano tomatoes | basil | mascarpone | papardelle

*** BLACK ANGUS RESERVE RIBEYE — 75**

LA crawfish mac & cheese | charred broccolini | black truffle butter

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Parties of 6 or more are subject to a 20% gratuity