

# BRASSERIE 1906

## SUPPER

### STARTERS

Salad Additions: grilled or fried chicken-\$7 | blackened gulf shrimp-\$11 | grilled pacific salmon-\$15

**\* SEAFOOD GUMBO — 15**

*shrimp | okra | crab | oysters | jasmine rice*

**\* OYSTERS ST. NICHOLAS (6) — 18**

*Creole bordelaise butter | Parmesan | andouille breadcrumb*

**" PIG CANDY " — 15**

*crisp pork belly | root beer gastrique | pickled green tomatoes*

**SALADE MAISON — 13**

*tomato | cucumber | carrot | white balsamic*

**ROASTED BROCCOLI & KALE CAESAR — 18**

*Parmesan | panagratato | Greek yogurt | anchovy*

**HEIRLOOM TOMATO & WATERMELON SALAD — 18**

*burrata | yuzu | prosciutto | basil*

**CHARCUTERIE & CHEESE — 28**

*Chef's selection of cured meats & cheeses*

### ENTRÉES

**\* CAST IRON SEARED FISH**

*haricot vert | radish | charred lemon emulsion — 30*

**GULF SHRIMP & GRITS — 29**

*Cajun trinity | andouille | mushroom | smoked Gouda grits*

**ROASTED CHICKEN & DUMPLINGS — 26**

*ricotta dumplings | onion | baby carrots | English peas | chicken jus*

**BRAISED SHORT RIB — 38**

*pomme puree | charred broccolini | jus gras*

**\* BLACKENED COHO SALMON — 30**

*artichoke | tomato | cucumber | red onion | feta*

**\* STEAK FRITES — 38**

*Parmesan frites | baby lettuces | au poivre*

**\* 1906 DOUBLE CHEESEBURGER — 16**

*American cheese | bacon jam | lettuce | tomato | house made 1000 island*

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