



SUPPER

STARTERS

BREAD & BUTTER — 10

pull-apart milk buns | cultured butter | sea salt

* OYSTERS ST. NICHOLAS (6) — 18

Creole bordelaise butter | Parmesan | andouille breadcrumb

SMOKED DUCK GUMBO — 15

andouille | file' | Creole potato salad

"PIG CANDY" — 17

crisp pork belly | root beer gastrique | pickled green tomatoes

AUTUMN HARVEST SALAD — 16

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

ENTRÉES

ROASTED CHICKEN & DUMPLINGS — 33

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

* SEARED SEA SCALLOPS

cauliflower | caper | golden raisin | parsley | beurre noisette — 48

SHORT RIB PROVENCAL

niçoise olive | tomato | lovage | pomme puree | creme fraiche — 45

BAKED RED SNAPPER

smoked tomato grits | haricot vert | bacon vinaigrette — 39

* PRIME TENDERLOIN OF BEEF — 60

pommes fondant | seasonal vegetable | bordelaise

*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