



STARTERS

* SEAFOOD GUMBO — 15
shrimp | okra | crab | oysters | jasmine rice

* OYSTERS ST. NICHOLAS (6) — 18
Creole bordelaise butter | Parmesan | andouille breadcrumb

SALADE MAISON — 13
tomato | cucumber | carrot | white balsamic

BREAD & BUTTER — 10
pull-apart milk buns | cultured butter | sea salt

KALE & BRUSSELS SPROUTS — 17
grape - pecorino - spiced cashew - cane syrup vinaigrette

"PIG CANDY" — 15
crisp pork belly | root beer gastrique | pickled green tomatoes

CHARCUTERIE & CHEESE — 28
Chef's selection of cured meats & cheeses

HEIRLOOM TOMATO &
WATERMELON SALAD — 18
burrata | yuzu | prosciutto | GA peach

LARGE PLATES

* CAST IRON SEARED FISH — 36
haricot vert | radish | charred lemon emulsion

ROASTED CHICKEN & DUMPLINGS — 28
ricotta dumplings | mushroom | baby carrots | English peas | chicken jus

BRAISED SHORT RIB — 42
pomme puree | charred broccolini | jus gras

* BLACKENED COHO SALMON — 34
artichoke | tomato | cucumber | red onion | feta

GULF SHRIMP & GRITS — 32
Cajun trinity | andouille | mushroom | smoked Gouda grits

* DRY AGED DUROC PORK RIBEYE — 40
Brussels sprout | baby potato | Creole mustard jus

HAND ROLLED RICOTTA CAVATELLI — 30
blue crab | sweet corn | blistered tomatoes | Parmesan crumble

STEAKS & CHOPS

* 7 OZ PRIME BLACK ANGUS TENDERLOIN.....56

* 14 OZ PRIME BLACK ANGUS RIBEYE.....48

* 16 OZ BLACK ANGUS RESERVE NY STRIP.....52

* HERB CRUSTED COLORADO RACK OF LAMB.....65
SAUCES: chimichurri | black truffle butter | au poivre | bearnaise

LAGNIAPPE

CHARRED BROCCOLINI — 9
lemon | red chili | sea salt

ROASTED BRUSSELS SPROUTS — 9
agro-dolce | crispy onions

MAC & CHEESE — 10
roasted green chili | cheese curds | onion crumble

HEIRLOOM CARROTS — 10
chipotle | feta | chive

WHIPPED YUKON GOLD
POTATOES — 10

POMMES FRITES — 9
Parmagiano-Reggiano | black truffle aioli

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