

BIENVENUE

Cold Seafood Platter - MKT

Gulf Shrimp, Smoked Fish Dip, Oysters, Cocktail Sauce,
Watermelon Mignonette

Housemade Bread Basket - 12

Two Charbroiled Oysters - 9

Garlic and Herb Butter, Lemon

Louisiana Charcuterie - 26

Housemade Andouille, Tasso, Boudin Lollipops,
Homemade Pickles, House Mustard, Biscuit Crackers,
Housemade Preserves

Breaded House Boudin Lollipops - 13

Pickled Red Onion, Remoulade, Local Greens

SOUPS & SALADS

Crescent Farms Duck & House Andouille Gumbo - 14

Dark Roux, Smoked Trinity, Backwoods Love

Vegan - Green Gumbo - 12

A Noble Ode to Leah Green's Version

Vegetarian - Texas Peach Salad - 14

Local Greens, Pickled Red Onions, Basil, Housemade
Croutons, Steen's Vinaigrette

Vegetarian – Tomato & Cucumber Salad - 16

Local Heirloom Tomato, House Creole Cream Cheese, and
Pepper Jelly, Baby Greens

Cajun Cob - 18

Tender Greens, Housemade Tasso, Baby Tomato, House
Pickled Egg, Candied Bacon

MAINS

Shrimp & Grits - 32

Local Grits, Baby Tomatoes, Mushrooms and Shrimp
Demi, Jumbo Gulf Shrimp

Mammaw's Fried Chicken - 23

3 Pc Dark Meat, Pepper Jelly, House Pickles

Mackie Pete's Eggplant Pirogue - 29

Sauce Beatrice with LA Crawfish and Gulf Shrimp

Cajun Carbonara - 32

Sausage, Crawfish, Egg Yolk, Parmesan, Black Pepper, Fresh
Bucatini Pasta

Smoked Pork Tenderloin - 24

Natural Pork, Hickory, Peach Gastrique

Fresh Catch - MKT

Vegan Jambalaya - 24

Okra, Holy Trinity, Smoked Tomato, Mushrooms

FRESH SIDES - 10

Maque Choux

Dirty Rice

Creamed Greens

Cajun Fries

Stone Ground Grits

Local Garden Salad

Our menu changes frequently, so please check back
regularly for different options that reflect heritage-driven,
seasonal, local, and more sustainable eating.

Food prepared at Beatrice may contain the following ingredients: milk, eggs, wheat, nuts, gluten, and seafood. Please inform us of allergies in advance of dinner.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please, no separate checks. No change provided. Split fee \$3.

Executive Chef/Owner: Michelle Carpenter

Executive Chef: Terance Jenkins

Chef de Cuisine: Craig Pouncy