**BIENVENUE**

**Oysters on the Half-Shell** - MKT
Cocktail Sauce and Watermelon Mignonette

**Housemade Bread Basket** - 12
House-made Biscuits, Hot Water Cornbread, Mini Sweet Corn Muffins, Steen’s Butter, House Preserves

**Oysters Beatrix** - 11 / 30 / 55
Creamed Greens, Pernod, House Bacon, Parmesan Cheese

**Louisiana Charcuterie** - 26
Housemade Andouille, House Cheese with Pepper Jelly, Boudin Lollipops, Pickles, House Mustard, Biscuit Crackers

**Breaded House Boudin Lollipops** - 13
Pickled Red Onion, Remoulade

**SOUPS & SALADS**

**Gumbo Yaya** - 13 / 16
Chicken, Shrimp, Crawfish, Blue Crab, House Andouille

**Vegan - Green Gumbo** - 8 / 12
A Noble Ode to Leah Chase

**Vegetarian - Marinated Peach and Cucumber Salad** - 14
Local Greens, Baby Heirloom Tomatoes, Pickled Red Onions, Basil, Steen’s Vinaigrette, House Spiced Pecans

**Vegetarian – Baby Beet Salad** - 16
Local Heirloom Tomato, House Creole Cream Cheese, Pepper Jelly, Baby Greens, House Spiced Pecans

**Cajun Cob** - 18
Tender Greens, Housemade Andouille, Baby Heirloom Tomato, House Pickled Egg, Candied Bacon, House Cream Cheese

**DINNER MAINS**

**Gulf Shrimp & Grits** - 32
Local Grits, Baby Heirloom Tomatoes, Mushrooms, Shrimp Demi

**Mammaw’s Fried Chicken** - 23
3 Pc Dark Meat, Pepper Jelly, House Relish, Biscuit Made to order. It’s worth the wait.

**Pork and Beans** - 29
Duroc Pork Belly Lechon, Nola Camellia Kidney Beans

**Pastalaya** - 32
Sausage, Crawfish, Gulf Shrimp, Smoked Tomatoes, Parmesan, Fresh Black Pepper Bucatini Pasta

**Duck Confit** - 27
Crescent Farms Leg Quarter, Duck Fat Potato Cracklins, Cherry Gastrique

**Fresh Catch** - MKT

**Vegan Jambalaya** - 25
Housemade Vegan Sausage, Okra, Holy Trinity, Smoked Tomato, Mushrooms, Herbed Rice

**FRESH SIDES** - 8

Truffled Creamed Corn - 10
Creamed Greens - Dirty Rice
Red Beans & Rice - Cajun Fries (Okra)

Local Purple Hulled Peas

Our menu changes frequently, so please check back regularly for different options that reflect heritage-driven, seasonal, local, and more sustainable eating.
Vieux Carrè (Say: “voo-car-ray”)  
Sazerac 🌟 Brandy Sainte Louise 🌟 Benedictine 🌟 Vault Ice  
Destiladora Maestra (Tequila Old Fashioned over Vault Ice)  
La Gritona Reposado 🌟 Cointreau 🌟 Orange 🌟 Cinnamon  
Green Fairy (Absinthe lovers, cheers!)  
Pernod 🌟 Cucumber 🌟 Lime 🌟 Seltzer 🌟 Ginger  
**Good Old Fashioned** 🌟 Eagle Rare  
**Really Good Old Fashioned** 🌟 Willett or Uncle Nearest - 17

SODAS - 4  
We offer Oak Cliff Cane Sugar Sodas in a variety of flavors:  
Dr. Doctor, Mandarin, Ginger Beer, Lemon-Lime, Cola,  
Diet Cola, Lemonade  
Strawberry Lemonade - 6

Our selection of beers and wines has been hand-picked by our Chef and staff to pair with this menu.

CANS - 8  
Four Corners Local Buzz Ale 🌟 Real Ale Hans Pilsner 🌟  
Watermelon White Claw 🌟 Temptress Salted Caramel Stout  
Tupps Hefeweizen 🌟 Karbach Hopadilla IPA 🌟 Dominga  
Mimosa Sour 🌟 Dos Equis 🌟 Miller Lite

DRAFTS - 6  
Tank 7 Saison

SPECIAL OCCASION SPIRITS  
Luxury 🌟 Don Julio 1942 🌟 39  
Rare, Luxury, Artisan 🌟 Navarre Cognac 50 Year 🌟 59  
Woman-Owned, Artisan 🌟 Guillon-Painturaud VSOP 🌟 21  
Luxury 🌟 Warre’s Vintage Port 🌟 23

SPARKLING WINE  
Belstar, Prosecco, Veneto, IT 🌟 g12 🌟 b39  
Champagne Nicolas Feuillatte, Grand Brut 🌟 b76  
Best-selling champagne in France. WS 92 points.  
Veue Clicquot Brut Yellow Label 🌟 b120  
Its reputation speaks for itself. Balanced with aromatic intensity.  
Wölffer Estate, Petite Rosé, Sagaponack, NY 🌟 split 24  
Alcohol-free rosé, vibrant fruits, bright acidity.

Aperol Spritz 🌟 Caravella Limoncello 🌟 Prosecco  
Pineapple Margarita 🌟 El Velo Tequila 🌟 House Citrus Stock  
King Cake Milk Punch  
Brandy Sainte Louise 🌟 Gambino’s Rum Cream 🌟  
Pineapple 🌟 Almond Milk  
Ruby & Rosemary 🌟 Haymans Gin 🌟 Grapefruit 🌟 Elderflower  
Dark & Stormy 🌟 Sailor Jerry Rum 🌟 Ginger 🌟 Lime

WHITES  
Rombauer, Chardonnay, Napa, CA 🌟 g28 🌟 b98  
Epic. Standard setting. Creamy with oak tones.  
Braviium, Chardonnay, Russian River, CA 🌟 g 15 🌟 b52  
Balanced with silky mouthfeel. WE 90 pts.  
Lieu Dit, Melon de Bourgogne, Santa Maria, CA 🌟 g14 🌟 b49  
Great with seafood, oysters. Intentional. Approachable.  
Terracotta, Pinot Grigio, Veneto, IT 🌟 g12 🌟 b42  
Dry yet crisp. Well-structured. Floral bouquet.  
Pierre Sparr, Gewurztraminer, Alsace, FR 🌟 g12 🌟 b42  
Like poetry for our salads. Delightful stone fruit notes.

ROSÉ  
Lorenza, Lodi, CA 🌟 g14 🌟 b49  
A true Provence-style rosé. Remarkably elegant.

REDS  
Daou, Cabernet, Paso Robles, CA 🌟 g16 🌟 b56  
Sophisticated. Over-delivers. Cherry and currant notes. WE 92 pts.  
Old Ghost, Zinfandel, Lodi, CA 🌟 g 29 🌟 b99  
Sublime. Pork, smoked meats, gumbo. WE 91 pts.  
Michel-Schlumberger, Pinot Noir, Sonoma, CA 🌟 g12 🌟 b42  
Organically-grown. Drinks like white wine. Complements mains.  
Caymus, Cabernet, Napa Valley, CA 🌟 b197  
Belle Glos, Clark & Telephone, Pinot Noir, Napa, CA 🌟 b87  
Flawless beauty. Stands up to red meat but can dance with seafood.