

APPETIZERS

She Crab Bisque \$8/12

A "Creolized" Carolina classic

Smoked Quail Gumbo \$8/12

Green sausage and popcorn rice

Tan-Douille Boudin \$7.75

Bamboo skewered Cajun andouille and Cajun boudin , panko crusted , deep fried, served over tasso ham, honey lavender flower Creole mustard sauce

Paunce Lapin \$9

Rabbit belly stuffed with medley of grains, course ground rabbit meat, duck liver and rusty gravy

BBQ Shrimp Pie \$9.75

Smashed sweet potato filled in a pie shell and New Orleans style BBQ shrimp

Oysters Gabie \$13

Artichokes, pancetta, garlic, scallions, lemon and parma reggiano bread crumb gratin

Deep Fried Cauliflower \$6 (seasonal)

Tossed in browned garlic butter

SALADS

House Salad \$7

Grape tomatoes, praline bacon bits roasted garlic and onion buttermilk dressing

Grilled Shrimp Salad \$10

Avocado, cucumbers, and honey pistachio vinaigrette

Warm Goat Cheese Salad \$9

Marinated sun-dried tomatoes, capers, roasted garlic, ripe and green olives, and homemade wheat bread

ENTREES

Steak Frites \$21

Seared 8oz. seasoned sirloin of beef, Canary Island pepper sauce and guava garlic butter fries

Cajun Traiteur Fish \$18

Seared fresh drum fillet, deep fried cornmeal crusted chayote squash, shrimp country rice, maque choux sauce and lemon sriracha aioli

Slow Roasted Duck \$23

Crimini mushrooms, roasted red peppers, and orange-sherry sauce over shoestring potatoes

Crabmeat-Stuffed Whole Gulf Fish \$22

Ginger tomato compote and fennel cream

Braised Rabbit \$18

Rose petal syrup, sliced grapes, spinach, caramelized onions, and stilton cheese fries

Mojo Marinated Pork Rib Chop \$19

Jack cheese stuffed anaheim pepper, root beer-glazed apples and smashed potatoes

Paneed Turkey Tenderloin and Guitar Spaghetti Mushroom "Bordelaise" \$16

Pounded thin turkey breast, panko crusted, pan fried in olive oil, placed over pasta shaped like guitar strings, tossed in sliced mushrooms, New Orleans style (garlic, olive oil, basil, wine, fresh squeezed lemon) Bordelaise

DESSERTS \$9

Peppermint patti

Crème brûlée du jour

Apple upside-down bread pudding

Chocolate pecan pie

Lemon chess pie

Fresh berry shortcake

Homemade ice cream

Sorbet

Plate of specialty cheeses and fresh fruit