



DINNER



HORS D'ŒUVRES

Steak Tartare*	23
<i>Hand-Cut Beef, Shallot, Chive, Aioli, Crispy Shallots, Cured Egg Yolk, Beef Tallow Toast</i>	
Cajun Deviled Eggs	14
<i>Crispy Andouille, House Pickles</i>	
Creole Pasta al Forno	22
<i>Fresh Pasta, Pork, Creole Sugo, Ricotta, Parmesan</i>	
Pork Belly Cracklings	18
<i>Hot Honey, Black Garlic Ranch</i>	
Crawfish Hush Puppies	18
<i>Corn, Green Onions, Crawfish Tails, Remoulade</i>	
Bread & Butter	10
<i>Daily Breads, Cornbread, Whipped Butter</i>	

SEAFOOD & RAW BAR

Tuna Crudo*	20
<i>Fresh Albacore, Champagne Vinaigrette, Finger Lime & Orange, Watermelon Radish, Pickled Chili</i>	
Fresh Oysters*	24 / 46
<i>Half Dozen / Dozen · Seasonal Mignonette, Lemon</i>	
Smoked Fish Crostini	18
<i>Smoked Fish du Jour, Crawfish, Aioli, Citrus, Shallot, Herb Salad</i>	
NOLA BBQ Shrimp	24
<i>Juicy Head-On Shrimp, New Orleans-Style Spiced Butter, Toasted Bread</i>	
Fried Catfish	23
<i>Cornmeal-Breaded, Honey Butter, Creole Aioli, Candied Pecans</i>	

SALADES

Seasonal Chicory Salad	18
<i>Beets, Blue Cheese, Citrus, Chicories, Candied Pecans, Dijon Vinaigrette</i>	
Fried Green Tomato Caprese	22
<i>Crisp Green Tomato, Burrata, Basil, Black Garlic Balsamic, Crostini</i>	
Iceberg Wedge	17
<i>Black Garlic Buttermilk Ranch, Cornbread Croutons, Bacon, Tomato & Chive</i>	

PLATES

Fried Chicken & Gumbo	32
<i>Dark Roux, Holy Trinity, Chicken & Andouille, Rice</i>	
Chez Burger*	22
<i>Double R Beef, Sharp Cheddar, Caramelized Onion, Lettuce, Russy Sauce, Tomato; Served with Fries</i>	
Market Fish	MP
<i>Daily Selection, Seasonal Preparation</i>	
Shellfish Couvillion	38
<i>Shrimp, Mussels, Crawfish Stew, Tomato Based Roux + Shellfish Stock, Andouille, Rice</i>	
Cochon Fricassé	34
<i>Braised Pork Shoulder, Cajun Spices, Creamy Grits, Sofrito, Rich Jus</i>	
Butternut Squash Ravioli	31
<i>House-Made Pasta, Cajun-Spiced Squash, Lardons, Sage Brown Butter, Cream, Parmesan, Praline Crumble</i>	
Steak Frites*	42
<i>St. Helens NY Strip, Demi-Glace, Garlic Purée, Fries, Dressed Greens</i>	



À CÔTÉ

Vegetables du Jour	10
Cajun Fries	9
Creamy Grits	9
Seasoned Rice	7
Gumbo	Large Bowl 22 Small Bowl 15

DESSERTS

Fresh Beignets	12
<i>Powdered Sugar</i>	
Banana Bread Pudding	12
<i>Rum Caramel & Silly Chantilly</i>	

*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.