## Soups & Salads

- **Gumbo**
  Chicken, Tasso and Andouille 9

- **Bibb Lettuce**
  French Vinaigrette and Fines Herbes 10

## Small Plates

- **Cornmeal Fried Oysters**
  Cole Slaw and Hot Sauce 16

- **BEEF SHORT RIB**
  Potato Rösti, Salsa Verde and Horseradish Cream 15

- **Louisiana Shrimp and Fish Ceviche**
  Cucumbers and Pepitas 14

- **Gnocchi**
  Pancetta, Preserved Lemon and Parmesan 14

## Main Courses

- **PAN ROASTED SALMON**
  Tapenade and Lacinato Kale 34

- **Grilled Tuna Sandwich**
  Olive Bread with Lemon Pickle Aioli 19

- **Muscovy Duck Leg Confit**
  Dirty Rice and Citrus Gastrique 32

- **Grilled gp Farms Chicken**
  Pan Roasted Mushrooms and Creamy Polenta 30

- **Lamb and Mushroom Lasagna**
  Shaved Fennel and Seasonal Greens 29

## Sides

- **Dirty Rice** 7
- **Vegetable of the Day** 7
- **French Fries with Pimento Aioli** 6
- **Saffron Fideo with Tomato Confit** 9
- **Mushrooms with Creamy Polenta** 10

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*Chef/Owner Donald Link | Chef de Cuisine David Rouse*

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*701 St. Charles Ave* | *New Orleans, LA*

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*No Separate Checks* | *Up to Four Cards Accepted Per Table*