



COMMUNITY PROPERTY

Shrimp & Crawfish Boudin Balls 12
Chow Chow, Crab Boil Aioli

Vietnamese Hogs Head Cheese 8
Wonton, Banh mi Veg, Nuoc Cham

Heritage Beef Tartar 12
Ciabatta, Egg Yolk, Caper, Dijon

Crispy Pork Ribs 14
Lemongrass- Satsuma Glaze

Blue Crab Claws 12
Madras curry, toasted coconut

Mac & Cheese 7
Smoked Gouda, Havarti, Sharp cheddar

Andouille Beignets 9
Grilled Green Onion, Steens-Tomato Jam

French Fries 5
Fresh Creole Tomato Catsup, Aioli

Grilled Baby Broccoli 8
Italian Sausage Spice, Baked Parmesan

Deviled Crab Eggs 9

Crispy Brussels Sprouts 8
Oyster Sauce, Fried garlic & Shallots

BETWEEN THINGS

Alligator Pear Salad 14
Shrimp Ravigote, Avocado, Lemon Vinaigrette

Golden Potato Gnocchi 12
Wild Mushroom, Arugula Pesto

Grilled Chicory Caesar 12
Roasted corn, Pickled Shrimp, Cornbread Croutons

Roasted Fall Squash Salad 12
Candied pecan, Arugula, Goat Cheese

Sea Scallops Meuniere 16
Brown Butter, Burnt Lemon, Caper, Fried Spinach

Priest Strangler Noodles 16
Charred Tomato & Fennel Sausage Ragù, Broccolini

Guitar Spaghetti Bordelaise 17
Garlic Butter, Lump Crab, Tomato

SHELL COMPANY

Half Shell 7/14
Crackers, cocktail, lemon

Southern Fried 7/14
3 Dipping Sauces

Angels on horseback 12/24
Bacon wrapped, Garlic Butter, Preserved lemon

Oyster Dressing Gratin
Tasso Cream, Scallion, Cornbread Crumble

BIG DEAL

Fried Des Allemands Catfish 17
Tasso Cream, Maque Choux,

Slow Roasted Pork Shank 19
White Beans, Mirliton Slaw

New Orleans Strip Steak 30
Smoked Gouda Gratin, Arugula Salad

Boucanée BBQ Shrimp & Grits 24
Pickled peppers & Okra, Crystal Onions

Duck Boucherie 29
Assorted preparations and Companions

Boudin Stuffed Chicken Purse 21
Green Sauce Piquant

Fresh Gulf Fish (mkt)
Daily Preparation

SWEET TOOTH

Vietnamese Coffee Crème Caramel 8

Dark Chocolate Mousse 9
Olive Oil, Sea Salt

Milk & Cookies 8

Papa Rouge Float 9
House Strawberry Soda, K&B Style Ice Cream

