

STARTERS & SOUPS

CHICKEN LIVER MOUSSE Seasonal Preserves, Toasted Table Bread	9	CRABCAKES Creole Cream Cheese, Smoked Tomato Cream, Corn Maque Choux	15
NEW ORLEANS BBQ SHRIMP Abita Beer Butter Sauce, Toasted French Bread, Grilled Lemon	13	SEASONAL SOUP Chef's Creation, Locally Sourced, Cup or Bowl	5 7
FRIED BBQ OYSTERS G Organic Cornflour, BBQ Hot Sauce, Blue Cheese Aioli	15	SMOKED CHICKEN-ANDOUILLE GUMBO Brown Rice, Cup or Bowl	5 8
SHRIMP REMOULADE G Corn Hushpuppies, Charred Scallion Chimichurri	10		

SALADS

SEASONAL APPLE V, GF Apples, Craisins, Blue Cheese, Candied Pecans, Late Harvest Riesling Vinaigrette	6 9	ARUGULA G, V Roasted Butternut Squash, Holly Grove Farm Goat Cheese, Spiced Pumpkin Seeds, Cranberry Vinaigrette	6 9
SOUTHERN CAESAR V, G Romaine, Kale, Cornbread Croutons, American Grana, Creole Caesar	5 8	CAROLINA COBB SALAD G Mixed Greens, Sweet-Tea Smoked Chicken, Pork Belly, Egg, Black Eyed Peas, Tomatoes, Blue Cheese, Roasted Corn	14
TABLE CHICKEN SALAD GO Housemade Chicken Salad, Local Greens, Avocado, Sourdough Toast	11		

*Add Grilled/Blackened Chicken: 5
Add Grilled/Blackened/Fried Shrimp (5): 7
Add Fried Oysters (5): 10*

SANDWICHES, ETC.

Served with Your Choice of Side

FRIED SHRIMP POBOY Jalapeno Tartar, Lettuce, Tomato, Pickle, House- Made French Bread	14	CAJUN SMOKED TURKEY Havarti, Garlic Aioli, Cranberry Relish, Creole Slaw	14
FRIED OYSTER POBOY Jalapeno Tartar, Lettuce, Tomato, Pickle, House-Made French Bread	18	SWEET TEA CHICKEN CLUB NS Sweet Tea Smoked Chicken, Smoked Ham, Muenster, Cheddar, Creole Aioli, Bacon Jam, Avocado Mash	14
NOLA ROAST BEEF POBOY Roast Beef Debris, Au Jus Gravy, Duke's Mayo, Lettuce, Tomato, Pickle, House-Made French Bread	13	QUINOA-BEET BURGER V, VGO Gruyere, Pickled Red Onion, Arugula, Creole Mustard Aioli, Brioche	12
BIG BUBBA NS Roast Beef Debris, Smoked Ham, Gruyere, Creole Mustard Aioli, Cabbage, French Bread	14	TABLE BURGER* Angus Patty, Gruyere, Applewood Bacon Jam, Blue Cheese Aioli, Arugula, Pickles, Brioche	14
CHICKEN SALAD MELT Housemade Chicken Salad, Havarti Cheese, Avocado, Sourdough	13		

SIDES

*Normal: Potato Salad, Creole Slaw, Kale Pesto Pasta Salad
Premium (+\$2): Goat Cheese Grits, Dirty Rice, Red Beans &
Rice, Collard Greens, Side Salad*

ENTRÉES

SHRIMP AND GRITS GF Goat Cheese Grits, Smoked Tomato Cream Sauce, Fennel Salad, Pork Belly Lardons	16 22	CRAWFISH ETOUFFEE Trinity, Creole Spices, Cajun Gravy, Brown Rice	14
RED BEANS AND RICE VGO Andouille/Vegan Garlic Sausage, Grilled French Bread	11	JAMBALAYA Chicken, Andouille Sausage, Trinity, Creole Spices, Brown Rice, Smoked Tomato Sauce	13