

## STARTERS

<b>FRIED GREEN TOMATOES</b>	16
BOILED GULF SHRIMP, EGG, CELERY, ONION, LEMON HERB CRÈME FRAICHE	
<b>LAMB CARPACCIO</b>	16
PEPPER CRUSTED LAMB LOIN, MINT CHIMICHURRI, PICKLED VEGETABLE SALAD	
<b>JAMBALAYA DUMPLINGS</b>	14
ALLIGATOR SAUSAGE JAMBALAYA, PEPPER JELLY	
<b>CHICKEN POUTINE</b>	16
BRAISED CHICKEN DEBRIS, WHITE CHEDDAR CHEESE CURDS, HOUSE-CUT FRIES	
<b>GRILLED OCTOPUS</b>	16
CHARRED BABY OCTOPUS, SQUID INK PASTA, LEMON BASIL BUTTER SAUCE	
<b>APOLLINE CHEESE BOARD</b>	16
A WEEKLY SELECTION OF 3 ARTISANAL CHEESES, PAIRED ACCOUTREMENTS, CROSTINI	

## SOUPS & SALADS

<b>SOUP DU JOUR</b>	15
CHEF'S DAILY PREPARATION	
<b>B.L.T. WEDGE</b>	14
BUTTER LETTUCE, BACON LARDON, HEIRLOOM TOMATO, CHARRED SCALLION VINAIGRETTE	
<b>GOAT CHEESE TART</b>	14
PISTACHIO AND BLACK PEPPER CRUST, CHIVES, FRISSÉE, PICKLED STRAWBERRY, STRAWBERRY REDUCTION	
<b>ARUGULA SALAD</b>	12
GREEN APPLE, SPICED PECANS, GOAT CHEESE, BALSAMIC REDUCTION	

## ENTREES

<b>COLD-SMOKED BEELER'S PORK CHOP</b>	37
ROASTED SWEET POTATOES WITH ONIONS AND JALAPEÑO, MARCHAND DE VIN, CRISPY ONION STRINGS	
<b>SEARED DIVER SCALLOPS</b>	39
GULF SHRIMP, CORN MAQUE CHOUX, SAN MARZANO TOMATO SAUCE	
<b>GULF FISH APOLLINE</b>	36
PAN SEARED FISH OF THE DAY, ZOODLES, CRAWFISH CREAM SAUCE	
<b>PAN SEARED VERLASSO SALMON</b>	36
PAN SEARED WITH SKIN ON, ROASTED ASPARAGUS, PURPLE FINGERLING POTATOES, DIJON-DILL VINAIGRETTE, LOCALLY SOURCED SOUTHERN CITY FARM MICROGREENS	
<b>GULF SHRIMP &amp; GRITS</b>	32
HOUSE-MADE URBAN SOUTH BREWERY PARADISE PARK BBQ SAUCE, CRIMINI MUSHROOMS, ANDOUILLE, SPECKLED STONE-GROUND GRITS	
<b>GRILLED LAMB</b>	38
FOUR-BONE LAMB RACK, YELLOW RICE, SPINACH, SPICY TOMATO CHUTNEY	
<b>CRISPY CONFIT CHICKEN</b>	32
CONFIT CHICKEN LEG, ROASTED GARLIC MASHED POTATOES, COLLARD GREENS	

## SIDES

<b>HOUSE-CUT FRIES</b>	6
<b>CORN MAQUE CHOUX</b>	9
<b>SAUTEED VEGETABLE MEDLEY</b>	8
<b>SPECKLED STONE GROUND GRITS</b>	7
<b>ROASTED SWEET POTATOES</b>	8