

STARTERS

FRIED GREEN TOMATOES BOILED GULF SHRIMP, EGG, CELERY, ONION, LEMON HERB CRÈME FRAICHE	16
LAMB RAGU BRAISED LAMB SHOULDER, PAPPARDELLE PASTA, FRESH RICOTTA, HERB OIL	15
JAMBALAYA DUMPLINGS ALLIGATOR SAUSAGE JAMBALAYA, PEPPER JELLY	14
CHICKEN POUTINE BRAISED CHICKEN DEBRIS, WHITE CHEDDAR CHEESE CURDS, HOUSE-CUT FRIES	16
MISO-GLAZED PORK BELLY CRISPY CONFIT PORK BELLY, ORANGE MISO GLAZE, CARROT PUREE, PICKLED APPLE AND RED CABBAGE	19
APOLLINE CHEESE BOARD A WEEKLY SELECTION OF 3 ARTISANAL CHEESES, PAIRED ACCOUTREMENTS, CROSTINI	16

SOUPS & SALADS

CRAWFISH BISQUE CRAWFISH TAILS, RICE, CRAWFISH CAKE	16
FRESH KALE SALAD CUCUMBER, CHERRY TOMATO, SHALLOT, LEMON-THYME VINAIGRETTE	12
GOAT CHEESE TART PISTACHIO AND BLACK PEPPER CRUST, CHIVES, FRISSÉE, PICKLED STRAWBERRY, STRAWBERRY REDUCTION	14
ARUGULA SALAD GREEN APPLE, SPICED PECANS, GOAT CHEESE, BALSAMIC REDUCTION	12

ENTREES

COLD-SMOKED BEELER'S PORK CHOP ROASTED SWEET POTATOES WITH ONIONS AND JALAPEÑO, MARCHAND DE VIN, CRISPY ONION STRINGS	37
SEARED DIVER SCALLOPS GULF SHRIMP, CORN MAQUE CHOUX, SAN MARZANO TOMATO SAUCE	39
SKIN-ON BASS STEW LITTLE NECK CLAMS, MUSSELS, SUGAR SNAP PEAS, FENNEL, BOK CHOY, ONION, FISH BROTH	36
PAN SEARED VERLASSO SALMON PAN SEARED WITH SKIN ON, ROASTED ASPARAGUS, PURPLE FINGERLING POTATOES, DIJON-DILL VINAIGRETTE, LOCALLY SOURCED SOUTHERN CITY FARM MICROGREENS	36
GULF SHRIMP & GRITS HOUSE-MADE URBAN SOUTH BREWERY PARADISE PARK BBQ SAUCE, CRIMINI MUSHROOMS, ANDOUILLE, SPECKLED STONE-GROUND GRITS	32
PANEED VEAL MEDALLIONS BREADED AND PAN FRIED, BROCCOLI RAPINI, GULF SHRIMP AND ARTICHOKE CREAM SAUCE	36
DUCK TWO WAYS PAN-SEARED DUCK BREAST MEDALLIONS, CONFIT DUCK AND ROOT VEGETABLE HASH, KALE, DUCK DEMI-GLACE	40

SIDES

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