

STARTERS

STEAMED P.E.I. MUSSELS	16
FENNEL SEED, GINGER, WHITE WINE, FRESH SQUEEZED LOUISIANA SATSUMA JUICE.	
CHARBROILED OYSTERS (6)	14
CARAMELIZED LEEK BUTTER, BACON MARMALADE, PECORINO	
JAMBALAYA DUMPLINGS	12
ALLIGATOR SAUSAGE JAMBALAYA, PEPPER JELLY	
CHICKEN POUTINE	12
BRAISED CHICKEN DEBRIS, WHITE CHEDDAR CHEESE CURDS, HOUSECUT FRIES	
BUTTERMILK FRIED QUAIL BREASTS	15
BACON BRAISED COLLARD GREENS, CRYSTAL HOT SAUCE BEURRE BLANC	
SEARED YELLOWFIN TUNA	12
PICKLED CARROTS, DAIKON & FENNEL, MIZUNA, SHOYU-CITRUS VINAIGRETTE	
APOLLINE CHEESE BOARD	15
A WEEKLY SELECTION OF 3 ARTISANAL CHEESES, PAIRED ACCOUTREMENTS, CROSTINI	

SOUP & SALAD

SOUP DU JOUR	9
CHEF'S DAILY PREPARATION	
FRESH KALE SALAD	8
CUCUMBER, CHERRY TOMATO, SHALLOT, LEMON-THYME VINAIGRETTE	
ROASTED VEGETABLE SALAD	12
HEIRLOOM BABY CARROTS, BRUSSEL SPROUTS, TURNIPS, PINE NUTS, WHIPPED WHITE TRUFFLE GOAT CHEESE, SHERRY VINAIGRETTE	

ENTREES

SIDES

HOUSECUT FRIES	5
CORN MAQUE CHOUX	5
SAUTEED VEGETABLE MEDLEY	5
SPECKLED STONE GROUND GRITS	4
ROASTED SWEET POTATOES	5

COLD SMOKED BEELER'S PORK CHOP	30
ROASTED SWEET POTATOES WITH ONIONS AND JALAPEÑO, MARCHAND DE VIN, CRISPY ONION STRINGS	
SEARED DIVER SCALLOPS	32
GULF SHRIMP, CORN MACQUE CHOUX, SAN MARZANO TOMATO SAUCE	
BROWN BUTTER & PECAN ROASTED GULF FISH	28
HERBED GRITS, SAUTEED HARICOT VERTES, TOPPED WITH A BROWN BUTTER & PECAN VINAIGRETTE.	
PAN SEARED VERLASSO SALMON	29
PAN SEARED WITH SKIN ON, ROASTED ASPARAGUS & RED POTATOES, DIJON-DILL VINAIGRETTE, SOUTHERN CITY FARM MICROGREENS	
GULF SHRIMP & GRITS	25
URBAN SOUTH BREWERY PARADISE PARK BBQ SAUCE, CRIMINI MUSHROOMS, ANDOUILLE, SPECKLED STONE GROUND GRITS	
BRAISED LAMB SHANK	27
ROASTED GOLDEN BEET HASH, WILTED KALE, SPICY TOMATO JAM, MINT-SHALLOT VINAIGRETTE	