



## Available June 24th- June 26th

### *Craft Soup*

- Corn & Crab Bisque** ..... 9  
Chives | Crackers
- Creole French Onion** ..... 9  
Ciabatta Provolone | Fried Onions
- Chilled Watermelon Gazpacho GF** ..... 9  
Grilled Shrimp | Blue Chili Lime Corn Chips

### *Small Bites & Pass Arounds*

- Mortadella Bruschetta** ..... 15  
Housemade Pesto | Whipped Ricotta | Roasted Garlic & Tomatoes | Ciabatta
- Coq Au Van Nachos** ..... 16  
Pulled Red Wine Chicken | Bacon | Pearl Onions & Mushrooms | Brie Queso | Kettle Chips
- Smoked Salmon Dip** ..... 16  
Lemon | Fresh Dill & Chives | Toast Points

### *Big Bites*

- Voodoo Daddy** ..... 24  
Garlic Cajun Cream Sauce | Shrimp, Chicken, & Sausage | Penne Pasta | Cherry Tomatoes | Shaved Parmesan
- Lamb Chop Flight (4)** ..... 27  
Wine Jus | Chimichurri | Balsamic Sweet Chili | Brie Queso | Truffle Fries
- Chicken Schnitzel** ..... 23  
Hand Battered Chicken Cutlets | Herbed Rice | Lemon-Caper Butter Sauce | Grape Tomato 'Salad'
- Meatball Sub-Marine** ..... 18  
Slow Braised Meatballs | Provolone & Pomodoro | Garlic Aioli | Basil Oil | Truffle Frites

Please notify your server of any dietary restrictions | AGF: Available Gluten Free | GF: Gluten Free

HOSIE BOURGEOIS, EXECUTIVE CHEF | MARISSA ALLANGE, SOUS CHEF  
SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED CRAWFISH OR SHRIMP.