



3 Course Lunch Menu \$30

1st Course

Choice of 1 Appetizer

Corn Hush Puppies

Fresh Corn Fritter & Remoulade Sauce

Crispy Boudin Balls

House made Cajun Style Sausage made with Pork Belly, Rice and Chicken Livers, served with our Remoulade Sauce

Cup of Seafood Gumbo

Shrimp, Crab, Okra, Andouille Sausage

Pear Salad

Butter Lettuce, Thyme Roasted Pear,
Lavender Vinaigrette, Toasted Pecans

2nd Course

Choice of 1 Entrée

Wild Mushroom Jambalaya

Smoked Tofu, Roasted Cauliflower,
Sweet Potato, Eggplant Purée Gluten Free, Vegan

Shrimp & Grits

Gulf Coast Shrimp, Creole Trinity Jus,
Served over Cream Cheese Grits Gluten Free

Buttermilk Brined Fried Chicken

with a choice of 2 sides

Mashed Potatoes, Green Beans, Jambalaya or Collard Greens

3rd Course

Beignet

Served with Salted Caramel & Chocolate Sauce

