

LUNCH

ABCDEFGHIJKLMN**OP**QRSTUVWXYZ

SNACKS

HOUSEMADE RICOTTA	8
grilled bread, fresh arugula, lemon, Louisiana honey	
HOUSEMADE CREOLE POTATO CHIPS	4
add dip: caramelized onion dip...5 roasted pepper aioli...4 muffuletta dip...6	
SALT N' VINEGAR CRACKLINS	5
bacon hot sauce, green onion	
BLOODY MARY DEVEILED EGGS	6
MUFFULETTA SLIDERS	6

SMALL BITES TO SHARE

JALAPENO PEPPER JACK CORNBREAD.....	7
whipped honey butter	
CHARRED OKRA	11
sea salt, roasted pepper aioli	
CRISPY PORK BELLY	12
Crystal hot sauce & brown sugar glaze	
JUMBO LUMP GULF CRAB CAKE	24
remoulade sauce	
MUSSELS & BEER	14
tasso, tomatoes, Fresno chili, herbs, charred bread	
DRUNKEN' WINGS	12
whiskey smoked chicken wings, Crystal hot sauce and brown sugar glaze or bacon hot sauce	

SOUPS & SALADS

SEASONAL GUMBO	9
NOLA classic, long grain rice	
ROMAINE WEDGE	9
heirloom tomatoes, freshly grated parmesan cheese, herbs, buttermilk caesar	
BUTTER LEAF LETTUCE	10
roasted heirloom carrots, toasted pecans, goat cheese crumbles, cider vinaigrette	
add: shrimp...9 chicken...7 fresh gulf fish...12	

BETWEEN THE SLICE

*All po boys are served with housemade creole potato chips or fries

ROAST BEEF DEBRIS	15
caramelized onions, gruyere cheese, dipping jus	
HUMMUS BURGER	12
zucchini, squash, garlic hummus flatcake, provolone, vine ripe tomato, butter leaf lettuce, roasted pepper spread. brioche bun	
REDFISH TACOS	16
remoulade cream, cabbage, cilantro, green onions, lime	
MARINATED CHICKEN SANDWICH	13
creole lemon mustard, pepper jack, avocado, lettuce, tomato	
HOUSE MADE PORCHETTA	16
collard greens, provolone	
"FRENCH ONION" BURGER	17
Creek Stone beef, caramelized onion jam, Red Dragon cheese, lemon creole mustard aioli	

EXPRESS MENU - \$15 PER PERSON

CHOICE OF: GUMBO OR ROMAINE WEDGE
CHOICE OF: BBQ SHRIMP AND GRITS, ROAST BEEF DEBRIS, MARINATED CHICKEN SANDWICH OR ROASTED MUSHROOMS
CHOICE OF: ICED TEA OR SODA

ENTREES

PAN SEARED ROSEMARY LEMON HALF CHICKEN	22
wilted greens, LMNO beans	
BLUE CRAB FETTUCINE	24
blistered tomatoes, garlic, herbs, pinenuts	
ARUGULA PESTO CRUSTED REDFISH	25
four hour stewed tomatoes & okra, long grain rice	
ROASTED MUSHROOMS	19
wilted greens, blistered tomatoes, goat cheese grits	
BBQ SHRIMP & GRITS	17
sharp cheddar, green onions	

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.