

BELOW SEA LEVEL

--RAW BAR--

OYSTERS OF THE DAY* |3|

LEMON SHANDY POACHED U-12 PEEL & EAT SHRIMP COCKTAILS |4.5|

pink pepper mignonette, Crystal Cocktail Sauce, Atomic Horseradish Cream

MISO, BACON & MOONSHINE MUSSELS |13|

sweet potato, lemon, grilled bread

CRISPY DUCK CONFIT |15|

collard green couscous, piquant pepper marmalade, raisin jus

COFFEE CRUSTED BABY BACK RIBS |15|

maple-chili mustard, bacon jam, crunchy garlic goat cheese

2 FRIED CHICKEN SLIDERS |14|

maple cheddar, jalapeño bacon,
honey mustard, shredded lettuce

STEAK TARTARE TOAST* |14|

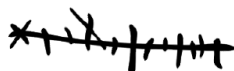
Cajun fried oysters, truffle emulsion, grated manchego

BUTTERNUT SQUASH BISQUE |10|

brown sugar croutons, sage oil, bourbon cream, sunflower seeds

BUFFALO STYLE STREET CORN |10|

charred onion & blue cheese relish, popped sorghum



HOUSE SPECIAL
BUTTERMILK FRIED CHICKEN

chicken wings |12|
boneless fried thighs |14|
bone-in ½ chicken |21|

Nashville hot, sweet & spicy,
BBQ syrup or white BBQ sauce

--DESSERT--

FRESH FRIED BEIGNETS |10|

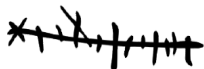
powdered sugar
make it à la mode |2| add chocolate sauce |1|

SOFT SERVE OF THE DAY |5|

salted pretzel cone

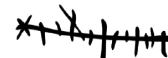
STRAWBERRY BISCUIT BREAD PUDDING |9|

pastry cream, meringue pieces



WARM HONEY GLAZED BISCUITS |14|

smoked cinnamon butter & pimento cheese spread



BRAISED SHORT RIB & DUMPLINGS |16|

wild mushrooms, red wine, horseradish dumplings

BENNE CRUSTED RARE AHI TUNA* |14|

cornmeal crusted avocado, blackened aioli, chive vinaigrette

SWEET & HOT GRILLED OCTOPUS |15|

red wine BBQ, potato salad,
smoked paprika chimichurri, cherry peppers

½ DOZEN ROASTED OYSTERS |19|

spicy compound butter, asiago, parsley breadcrumbs

NEW ORLEANS BBQ SHRIMP |15|

creamy jalapeño grits, holy trinity, andouille

2 PRIME BURGER SLIDERS* |10|

smashed avocado, pepper jack cheese,
shaved onions, chipotle sauce

LOBSTER MAC & CHEESE |17|

gemelli pasta, seafood mornay, cornbread crumbs

GOLDEN BEET SALAD |10|

preserved kumquats, smoked yogurt,
pistachio & pumpkin seed granola, Banyuls vinaigrette

LITTLE GEM CAESAR* |9|

garlic chips, gouda crumbs,
beefsteak tomato, cured egg yolk

ALLIGATOR MEATBALLS |13|

Creole tomato sauce,
Anson Mills grit croutons, cheese curds

CAST IRON BAKED BRIE |16|

pecan pie topping, compressed apples,
rosemary purée, Iggy's Focaccia

JASON'S COOKBOOK NOW AVAILABLE!

BUTTERMILK & BOURBON: NEW ORLEANS
RECIPES WITH A MODERN FLAIR

| 21.99 |

JASON SANTOS *chef/owner*

JEFF DECANDIA *chef de cuisine*

*These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.