

APPETIZERS

Philly Cheesesteak Nachos	\$18
Philly steak, grilled pepper and onions, cheese sauce, corn tortillas	
Hummus and Pita Board	\$16
House made hummus, grilled pita, roasted peppers, cherry tomato, carrot, kalamata olive	
Smoked Chicken Wings	\$15
Choice of Buffalo, Thai chili sauce, barbeque, or sriracha honey lime sauce	
Fried Green Tomatoes	\$14
Nueske's bacon, remoulade, field greens, fresh mozzarella	
Pub Burger Sliders	\$11
Angus beef, cheese sauce, bacon jam, pretzel bun	
Charcuterie Board	\$21
Prosciutto, soppressata, honey goat cheese, port derby, candied pecans, fig jam, crostini	
Gulf Shrimp and Andouille Gumbo	\$10
Louisiana rice, holy trinity, okra, brown roux	

SALADS

Add chicken or shrimp \$6, add avocado \$3

House Salad	\$7
Romaine, cheddar, tomato, cucumber, croutons, choice of dressing	
Spinach Salad	\$14
Baby spinach, mushroom, egg, candied pecans, bacon, cranberry, dijon vinaigrette, parmesan	
Italian Chop Salad	\$15
Romaine, tomato, cucumber, salami, red onion, fresh mozzarella, olives, garbanzo, herb vinaigrette	
Heirloom Tomato and Steak Salad	\$22
Grilled steak, baby greens, feta cheese, heirloom tomato, radish, cucumber, shaved brussels, citrus vinaigrette	

FLATBREADS

Cheese	\$14
Pepperoni	\$16
Carnivore	\$20
Pepperoni, sausage, bacon, mozzarella, housemade pizza sauce	
Garlic Chicken and Artichoke	\$19
Grilled chicken, evoo, spinach, garlic, artichoke, mozzarella	
The Frenchmen	\$18
Gruyere, goat cheese, caramelized onion, garlic, portabella mushroom, truffle, evoo	
Meatball	\$17
Meatballs, housemade pizza sauce, mozzarella, parmesan, basil	

Additional Toppings \$2

pepperoni, sausage, meatballs, chicken, bacon, onions, bell peppers, spinach, artichoke, olives, jalapeno

SANDWICHES

Served with fries

Classic Burger	\$14
Angus beef, cheddar cheese, lettuce, tomato, dijonaise, brioche bun	
Brisket Po'boy	\$16
House smoked brisket, charred jalapeno slaw, chipotle vinaigrette, barbeque aioli, French roll	
Grilled Chicken and Pesto	\$15
Chicken breast, pesto, fresh mozzarella, heirloom tomato, spinach, pesto aioli, ciabatta roll	
Steakhouse Onion Burger	\$18
Angus steak patty, caramelized onion, mushroom, gruyere, field greens, French onion au jus, brioche bun	
Buffalo Shrimp Po'boy	\$16
Buffalo sauce, crispy shrimp, lettuce, tomato, remoulade, French roll	

ENTREES

16oz Creekstone Farms Ribeye	\$40
Fricassee of red potato, brussels sprouts, bacon, portabella mushroom, rosemary butter	
Seared Salmon	\$32
Roasted garlic mashed potatoes, grilled lemon, golden beets, purple carrots, crawfish cream sauce	
Pasta Della Regina	\$25
Nueske's bacon, portabella mushroom, English peas, sundried tomato, pesto alfredo, parmesan cheese	
Filet and Frites	\$39
Angus 8oz center cut filet, truffle parmesan fries, chimichurri sauce	
Red Snapper	\$38
Garlic ginger rice, okra, corn, and lima bean succotash	
Louisiana Shrimp Boil	\$34
Red shrimp, andouille sausage, red potato, grilled corn, cajun boil	
Blackened Chicken Pot Pie	\$28
Housemade flaky pie crust, roasted potato, carrot, English peas, creole veloute	
Mediterranean Chicken	\$26
Grilled chicken breast, rice pilaf, feta, tomato, cucumber, olive, evoo	
Poujeaux Pappardelle	\$34
Pappardelle pasta, jumbo shrimp, crawfish, lump crab, tomato, roasted garlic cream sauce	
Filet Tournedos	\$32
Filet mignon, creole mustard cream, charred carrots, roasted garlic mashed potatoes	

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FOOD MENU

DRAFT BEER

NATIONAL

Bud Light	\$5
Michelob Ultra	\$5
Coors Light	\$5
Modelo Especial	\$5
Yuengling Lager	\$6
Truly Wild Berry, Seltzer	\$6

LOCAL

Abita Amber	\$5
Abita Turbo Dog, Brown Ale	\$6
Abita Pecan Ale	\$6
Gnarly Barley Skater Aid, Pilsner	\$6
Gnarly Barley Jucifer	\$7
Tin Roof Voodoo Pale Ale	\$6
Urban South Throwback Vibes, IPA	\$7
Urban South Oktoberfest	\$6
Parish Ghost in the Machine, IPA	\$7
Parish Pinot Noir, Sour	\$7

COCKTAILS

Electric Blue Lemonade	\$10
Tito's vodka, blue curacao, lemon, simple syrup	
Smoked Old Fashioned	\$14
Buffalo Trace bourbon, orange bitters, cherry wood smoke	
Tart Watermelon Colada	\$12
Hamilton's rum, aperol, pineapple juice, coconut, watermelon juice, lime	
Purple Reign	\$12
Bombay Sapphire gin, lavender, lemonade	
Vandersmash	\$10
Housemade frozen old fashioned with Four Roses bourbon	
Melon Drop Martini	\$12
Grey Goose vodka, midori, lemon, simple syrup	
French 75	\$14
Hendrick's gin, Domaine Carneros sparkling wine, lemon	
Bailey's Salted Caramel Martini	\$12
Bailey's Irish creme, Tito's vodka, caramel, cream, sea salt	

WINE

WHITES

Santa Margherita Pinot Grigio	\$14/\$60
Valdadige, Italy	
The Seeker Riesling	\$9/\$45
Mosel, Germany	
Matua Sauvignon Blanc	\$9/\$44
Marlborough, New Zealand	
Kendall-Jackson Chardonnay	\$9/\$42
Santa Rosa, California	
Frank Family Chardonnay	\$80
Napa, California	
Rombauer Chardonnay	\$95
Napa, California	
Stella Rosa Moscato D'Asti	\$8/\$38
Piedmont, Italy	
Domaine Carneros Sparkling Brut	\$90
Sonoma, California	
Banfi Rosa Regale Sparkling Rose	\$12/\$54
Piedmont, Italy	

REDS

Argyle Pinot Noir	\$12/\$56
Willamette, Oregon	
Paul Hobbs Pinot Noir	\$110
Sonoma, California	
Markham Merlot	\$16/\$76
California	
Bonanza Cabernet Sauvignon	\$9/\$44
California	
Heitz Cellar Cabernet Sauvignon	\$120
Napa, California	
Caymus Cabernet Sauvignon	\$130
Napa, California	
Stella Rosa Black Red Blend	\$8/\$40
Piedmont, Italy	
Daou Pessimist Red Blend	\$10/\$48
Paso Robles, California	
Stags' Leap The Investor Red Blend	\$88
Napa, California	
Chateau du Vieux-Guinot Bordeaux	\$82
Saint-Emilion, France	
Catena Vista Flores Malbec	\$10/\$46
Mendoza, Argentina	

DESSERTS

Cones	\$10
Three hand-dipped ice cream cones, langiappe	
Banana Pudding Trifle	\$8
Banana, vanilla custard, shortbread	
Chocolate Fudge Cake	\$8
Chantilly cream, fudge, moist cake	
Cast Iron Cookies	\$10
Freshly baked cookie topped with ice cream	
Peanut Butter Cookie with Chocolate Ice Cream	
Snickerdoodle Cookie with Butter Pecan Ice Cream	
Double Chocolate Cookie with Rocky Road Ice Cream	

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BEVERAGE & DESSERTS