

VEGETARIAN - VEGAN LISTING | FALL 2019

Gluten Free options available

- CHEESE & CHARCUTERIE Cheese Selection | Crackers | Baguettes | Calabrese Salami | Prosciutto | Capocollo | local pepper jelly | Pickled Okra | Seedless balsamic Grapes | Candied Pecans (10.5)
- GUMBO Creole Okra, Cauliflower and Roasted Pepper Gumbo with Thyme, green onion and celery in a deep roux over Jasmine Rice (12.5)
- MAQUE CHOUX CREOLE: Roasted Corn, Smothered Okra, Holy trinity and Creole spices in a Blistered Tomato-Cabernet sauce (12.5)
- KALE CAESAR Salad with Grilled Housemade Garlic croutons and shaved pecorino (7.5)
- MIXED GREENS SALAD, red onion, sundried tomatoes, feta, kalamata olives& candied pecans & a sweet pepper jelly dressing (12.5)
- CAULIFLOWER BISQUE: shallots, scallions, bell peppers, celery and stewed tomatoes in a deep tomato based roux (12.5)
- GARLIC ROASTED ROOT FRIES: Sweet Potato, Parsnips carrot and beet Frites with an avocado aioli (7.5)
- ROASTED BRUSSELS Roasted Brussels with a Wasabi Mayo dipping sauce (7.5)
- WHOLE ROASTED CAULIFLOWER with a goat cheese crumble (7)
- BLACKENED VEGETABLE PASTA: Pontchartrain Pasta of Asparagus, mushroom, sweet baby bell pepper and grilled zucchini (24)
- FRIED GREEN TOMATOES over a quinoa salad of roasted corn, baby kale, grilled chickpeas and sweet peppers finished with a creamy cajun remoulade sauce (26.5)
- SMOTHERED GREENS AND GRITS with collards, kale and mustard greens, smoked tomatoes and garlic in a Louisiana style BBQ(butter based) cream sauce and toast points (26.5)
- RED BEANS: Creole Red Beans and Rice with celery, green onions and garlic over rice (22.5)
- EGGPLANT ETOUFFEE Grilled eggplant, scallions, shallots and green onion in a deep tomato based roux over Jasmine Rice (26.5)

**Minimal for 12 guests*