



Small Plates

Soup of the Day 10

Chef's Gumbo 10

andouille sausage, chicken, & okra over rice

Amélie Salad GF

baby greens, apples, grapes, pecans, blue cheese, citrus dressing

add shrimp or chicken +8

Beet, Pear, & Goat Cheese Salad GF 12

port soaked anjou pears, baby greens, candied walnuts, balsamic glaze

add shrimp or chicken +8

Glazed Brussels GF 10

brussel sprouts, balsamic glaze, bacon crumble

Pepper Glazed Shrimp GF 11

orange marmalade pepper glazed shrimp, served over a bed of baby greens

Cochon Poutine * 13

fingerling potato & mozzarella poutine, topped with slow-cooked pork

Selection of Cheese * 19

manchego, smoked gouda, double cream brie, goat cheese, served with accoutrements

Entrées

Gulf Shrimp & Grits GF 14

old mill stone ground grits, corn, andouille sausage
maque choux
extra shrimp +8

Amélie Egg Plate * 12

two eggs scrambled, applewood smoked bacon, old mill stone grits, toasted croissant

Bagel & Lox 14

with wild caught salmon, cream cheese, capers, shaved onion, tomato

Breakfast Sandwich 13

two scrambled eggs, chisesi ham, herbed tomato, cheddar, lemon-herb aioli on sourdough

Courtyard BLT 13

applewood smoked bacon, tomato, mixed greens, lemon-herb aioli on sourdough

Cochon de Lait * 15

slow cooked pork, pickles, cajun mayo on toasted ciabatta

Muffuletta * 14

mortadella, salami, ham, provolone, olive salad on toasted ciabatta

Blackened Catfish Sandwich * 18

mississippi delta catfish, mixed greens, pickles, tomato, cajun mayo on toasted ciabatta

Chicken & Waffles 18

sausage gravy over oven roasted chicken breast & house buttermilk waffle

Black Truffle Pasta Primavera 17

roasted heirloom tomatoes, bell peppers, shallots, spinach, & capers, finished with a black truffle oil
add oyster mushrooms shrimp chicken +8