



Small Plates

Soup of the Day 10

Chef's Gumbo 10

classic chicken, andouille sausage & okra

Amelie Salad GF 10

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

add shrimp +8 add chicken +8

Beet, Pear & Goat Cheese Salad 12

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

add shrimp +8 add chicken +8

Pepper Glazed Shrimp GF 11

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

Glazed Brussels GF 10

brussel sprouts, balsamic glaze, bacon crumble

Gulf Shrimp & Grits Bowl GF 14

old mill stone ground grits, corn, andouille sausage maque choux

Cochon Poutine 13

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

Selection of Cheese * 19

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

Entrées

Gulf Shrimp & Grits Plate GF 26

old mill stone ground grits, corn, andouille sausage maque choux

Salmon en Papillote GF 27

wild caught atlantic salmon with shaved shallots, roasted heirloom tomatoes, sliced lemon, capers, pine nuts & basil, lightly steamed in hand rolled parchment served with a lemon butter sauce

Black Truffle Pasta Primavera V 22

roasted heirloom tomatoes, bell peppers, shallots, spinach, & capers, finished with a black truffle oil

add oyster mushroom +8 add chicken +8 add shrimp +8

Braised Beef Short Ribs GF 25

over sour cream mash, baby carrots, roasted parsnips & red wine demiglaze

Roasted Chicken GF 24

fingerling potatoes, green beans, dijon honey lemon sauce

Blackened Catfish Sandwich * 21

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