

The Menu

SOUTHERN CUISINE

STARTER

SERVED FAMILY STYLE

PIMENTO CHEESE, BACON JAM, ANDOUILLE
HUSH PUPPIES, JALAPENO CORNBREAD,
BUTTERMILK BISCUITS, DEVILED EGGS

FIRST COURSE

CHOOSE ONE

SHRIMP AND GRITS

Butter Poached Shrimp,

Cheesy Anson Mills Grits, and Andouille Gravy

FRIED GREEN TOMATO BENEDICT

Cornmeal Fried Green Tomato, Sautéed Spinach,

Poached Egg, and Tabasco Béarnaise

½ DOZEN OYSTER SAMPLER

Cochon Chili Garlic, Dragos Chargrilled,
Marie Leveau, Rockefeller, Bienville, or Fried

ENTRÉE

CHOOSE ONE

THE COLONEL 2.0

3 Piece Fried Chicken, Whipped Potatoes,
Braised Greens, and Roasted Chicken Gravy

MIDDENDORF STYLE

THIN CUT CATFISH

Fresh Cut Fries, Cucumber Onion Salad,

Remoulade Sauce, and Pickled Okra

BOUDIN STUFFED PORK LOIN

Creole Mustard Glaze, Macaroni and Cheese,

Succotash, and Sauce Robert

CAROLINA BBQ SPARERIBS

Hoppin John, Yellow Squash Casserole,
Smoked Cabbage, and Carolina Mustard Sauce

BLACKENED PETITE DELMONICO

Dirty Rice, Corn Pudding,
Crawfish Etouffe, and Tobacco Onions

DESSERT

CHOOSE ONE

BUTTERMILK PIE

Peach Sorbet and Peanut Caramel

PECAN PIE

Dark Chocolate Mousse,
Pecan Brittle, and Brown Butter Ice Cream

BREAD PUDDING

Vanilla Ice Cream,
Banana Caramel, and Candied Bacon

