

SIDEKICKS

PECORINO BROCCOLINI (d) ●

BURNT MAC & CHEESE (g) (d) ●

POTATO GRATIN (d) ●

GRILLED ASPARAGUS ●

SOURDOUGH (g) ●

LES DESSERTS

BURRATA ICE CREAM (d) (n) ●

*Eggless Burrata Ice Cream, Drizzle of Honey & Orange Blossom
Vinaigrette, Toasted Almonds*

CHOUX (g) (d)

Framboise Custard, Raspberry Dust

SOBO CHOCOLATE PÂTÉ (d) (a)

70% Dark Valrhona Chocolate, Bourbon Whiskey

FRIED BEIGNETS WITH CAVIAR (g) (d) (f)

Ginger Brûlée Beignets, Fried, Topped with Caviar

RASPBERRY SHERBET (d) (a)

Frozen Cream Sherbet Finished with Raspberry Purée & Raspberry Dust

BEFORE THE ICE MELTS

MUFFULETTA (g) (d) ●

A Toastie with Provolone, House-Made Bread, Veggies & Giardiniera

SOBO BREAD (g) (d) ●

House Butter & Olive Oil

GAMBAS (d) (s)

Smoked Ambad Prawns on Crispy Chicken Skin

MELON & PARMA TOAST (g)

House-Made Ciabatta, Fresh Melon & Parma Ham, Bacon Jam, Balsamico

BOUDIN BALLS (g) (d)

American Rice, Marinated Buff Tenderloin, Pickles

TABLE SIDE LAGNIAPPE

BAGUETTE TARTINE (g) (d) ●

Stracciatella, Basil Pesto, Balsamico, Rocket Leaves, Candied Tomatoes & EVOO

WAFER THIN PIZZETTE

PISSALADIÈRE (g) (vg) ● /Optional Anchovies (f)

Tapenade of Tomatoes, Olives, Capers, Garlic, Italian Basil

SUN-DRIED TOMATO & BASIL (g) (d) (n) ●

Candied Tomatoes, Pesto, EVOO, Cheese

CHICKEN CHORIZO (g) (d)

Kalamata Olives & Fermented Hot Sauce

MORTADELLA (g) (d) (n)

Pork, Pistachio Pesto, Burrata Cheese, Rocket Leaves

ANDOUILLE (g) (d)

House-Made Chorizo, Marinated Kale, Mozzarella

(g) gluten | (d) dairy | (f) fish | (s) shellfish | (n) nuts | (a) alcohol | (vg) vegan | ● vegetarian

Crafted with care. Kindly inform us of any allergies. No service fee—only applicable Government taxes.

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LES SMALL PLATES

COBB SALAD (d) (n)

Assorted Green Lettuce, Tomato, Avocado, Blue Cheese, Chicken, Smoked Cashew Bacon Dressing

NUAGE (g) (d) (n) ●

Burrata, Tomato Foam, Puffed Rice, Pine Nuts, EVOO

VERTE SALAD (d) (n) ●

Spinach & Citrus Gelée, Green Vegetables & Fruit, Candied Walnuts, Pea Shoots, Pine Nuts

CORN BREAD (d)

Served Warm with Your Choice of Spread

Mushroom Pâté ●

Earthy, Umami-Rich, with Truffle Oil & Herb Undertones

Spicy 'Nduja

House-Blended Pork Spread with Calabrian Chili Heat

POTATO MILLE-FEUILLE (d) ●

Served with Potato & Truffle Crème Fraîche

WHIPPED FETA & SCALLION DIP (g) (d) ●

Served with 48-Hour Proofed Flatbread

TACO SOBO (d) ●

Burnt Cheese Tortillas, Caramelised Onion & Chili, Serrano Salsa, Truffle Cream, Popcorn

CAJUN BEAN FRITES (vg) ●

Fried Beans with House-Made Cajun Dust

CHICKEN PAILLARD WITH CAVIAR (g) (d) (f)

Fried Chicken, White Beurre Blanc & Caviar

TUNA & AVOCADO TARTARE (g) (d) (f)

Chili Hollandaise & Sesame Crackers

SALMON CARPACCIO (n) (f)

Dehydrated Black Lime Vinaigrette, Basil Oil, Pine Nuts

JAMBALAYA FRITTO MISTO (g) (d) (f) (s)

Seafood, Okra, Fennel, Jambalaya Spice, Fermented Rice Dip

CLAMS ROCKEFELLER (s) (d)

Clams, Rye Breadcrumbs, Brown Butter

B&P SKEWERS

Buffalo & Pork Marinated in Mustard, Salsa Verde, Chives

LES BIG PLATES

PENNE ALLA VODKA (g) (d) (a)

Creamy Vodka Sauce, Andouille Sausages, Parmesan

SOFT SHELL CRAB LINGUINE (g) (d) (s)

Macerated Onion, Garlic, Chili, Parmesan

MARSALA PACCHERI (g) (d) (a) ●

Made in a Marsala Wine & Butter Emulsion

BUTTER SQUASH RAVIOLI (g) (d) ●

Butternut Squash, Shallots, Burnt Sage Butter, Lime

WELCOME BACK RATATOUILLE (g) (a) ●

Grilled Vegetables & Brandy Flambé

CHARRED CABBAGE ÉTOUFFÉE (d) ●

Cajun Spice, Lemon Butter Sauce Served with Brown Onion Pilaf

SMOKED OYSTER MUSHROOM AU VIN (g) (d) (a) ●

Goat Cheese & Chili Mousse, Focaccia, Wine-Porcini Froth

LOUISIANA FRIED CHICKEN BURGER (g) (d)

Brined Chicken, Pickles, Potato Bun Served with Hot Honey Chips

CHICKEN PICCATA (g) (d)

Skillet-Seared Chicken, Lemon Butter Sauce, Brown Onion Pilaf

WOOD-FIRED SEA BASS (d) (f)

Burnt Lemon, Spinach, Lime Velouté, Trout Roe

LOBSTER GUMBO FRIED RICE (g) (s)

Gumbo Reduction with Andouille Sausages

FUMÉ PRAWNS (g) (d) (s)

Oven Roasted Prawns with Ambad Prawn Pickle, Served with Sourdough

CREOLE-SPICED LAMB CHOPS (d)

Jus, Artichoke Chips, Greens, Citrus Extract

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