

LES BIG PLATES

TAVERN CHICKEN (d) ▲
Marinated Overnight, Served with Tempered Cucumber Yogurt [530 Kcal]

BUFF SMASH BURGER (g) (d) ▲
Double Smash Patty, American Cheese, Pickles, Potato Bun, Hot Honey Chips [772 Kcal]

 PULLED LAMB PO’BOY (g) (d) (n) ▲
Slow Cooked Pulled Lamb, Creole Spiced Ketchup, Ginger Scallion Butter, Iceberg, Pickled Cucumber, Crisp Onion Shards [606 Kcal]

 LAMB GRILLADES (d) (a) (g) ▲
Slow Cooked Lamb-Leg, Creamy Popcorn Grits, Kale, Hot Sauce [422 Kcal]

CREOLE-SPICED LAMB CHOPS (d) ▲
Jus, Potato & Arugula Salad, Greens, Citrus Extract [866 Kcal]

 PORK BELLY ‘COUCHE-COUCHE’ (d) ▲
Pork Belly, Polenta Croutons, Bacon Bits, Spiced Sesame Milk, Roquette [1191 Kcal]

SIDEKICKS

 CHARRED ROBATA CARROTS (d) ●
[172 Kcal]

BURNT MAC & CHEESE (g) (d) ●
[328 Kcal]

 SILKEN POTATO PUREÉ (g) (d) ●
[361 Kcal]

GRILLED ASPARAGUS (g) (d) ●
[137 Kcal]

48-HOUR FLATBREAD (g) ●
[162 Kcal]



(g) gluten | (d) dairy | (f) fish | (s) shellfish | (n) nuts | (a) alcohol | (vg) vegan | ● vegetarian | ▲ non-vegetarian
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BEFORE THE ICE MELTS

SOBO BREAD (g) (d) ●
House Butter & Olive Oil [278 Kcal]

CRISPY CORN BITES (g) (d) ●
Whipped Ricotta Cheese, Pico De Gallo, Grated Granny Smith [456 Kcal]

 LOUISIANA CURRY PUFFS (g) (d) ●
Chilli-Cheese Dip [568 Kcal]

GAMBAS (d) (s) ▲
Smoked Ambad Prawns on Crispy Chicken Skin [410 Kcal]

HOT DOG (g) (d) ▲
Wood-fired Baked Bread, Glazed Chicken Frankfurter, Peperonata Relish, Fried Onions [556 Kcal]

MELON & PARMA TOAST (g) ▲
House-Made Ciabatta, Fresh Melon & Parma Ham, Bacon Jam, Balsamico [750 Kcal]

WAFER THIN PIZZETTE

PISSALADIÈRE (g) (vg) ●
Tapenade of Tomatoes, Olives, Capers, Garlic, Italian Basil [473 Kcal]

SUN-DRIED TOMATO & BASIL (g) (d) (n) ●
Candied Tomatoes, Pesto, EVOO, Cheese [322 Kcal]

 MUSHROOM & STRACIATELLA (g) (d) ●
Mushroom Crème, Mushrooms, Truffle Oil [583 Kcal]

CHICKEN CHORIZO (g) (d) ▲
Kalamata Olives & Fermented Hot Sauce [386 Kcal]

MORTADELLA (g) (d) (n) ▲
Pork, Pistachio Pesto, Burrata Cheese, Rocket Leaves [625 Kcal]

PEPPERONI (g) (d) ▲
Drizzled with Hot Honey [767 Kcal]



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LES SMALL PLATES



THE HOUSE SALAD (d) ●
Baby Gem, Roquette, Grilled Avocado, Goat Cheese [278 Kcal]

ARTICHOKE & BRUSSEL SPROUT SALAD (d) ●
Fromage Frais Égoutté, Garlic Crisps, Pimento Oil, Citrus-Cilantro Drizzle [358 Kcal]

VERTE SALAD (d) (n) (g) ●
Spinach & Citrus Gelée, Green Vegetables & Fruit, Candied Walnuts [335 Kcal]



TOMATO CARPACCIO (g) ●
Heirloom Tomatoes, Creole-Spiced Tamari, Fresh Greens, Tomato Salt [38 Kcal]

WHIPPED FETA & SCALLION DIP (g) (d) (n) ●
Served with Candied Walnuts and 48-Hour Proofed Flatbread [541 Kcal]

E&T SKEWER (d) ●
Eggplant & Tofu Marinated in Mustard, Eggplant Mousse, Avocado Salsa, Chives [456 Kcal]

POTATO MILLE-FEUILLE (d) ●
Served with Potato & Truffle Crème Fraîche [558 Kcal]

TACO SOBO (d) ●
Cheese Corn Tortillas, Mushrooms, Onion & Chilli, Serrano Salsa, Truffle Cream, Popcorn [283 Kcal]

COBB SALAD (d) (n) ▲
Chicken Floss, Assorted Green Lettuce, Tomato, Avocado, Blue Cheese, Smoked Cashew Bacon Dressing [290 Kcal]

TUNA & AVOCADO TARTARE (g) (d) (f) ▲
Chilli Hollandaise & Crackers [341 Kcal]

SALMON CARPACCIO (n) (f) (g) ▲
Dehydrated Black Lime Vinaigrette, Basil Oil, Pine Nuts [376 Kcal]



BLACKENED FISH SKEWER (f) ▲
Red Snapper, Kumquat Relish [257 Kcal]

CHICKEN PAILLARD WITH CAVIAR (g) (d) (f) ▲
Fried Chicken, White Beurre Blanc & Caviar [482 Kcal]



GARLIC CHICKEN (d) (g) ▲
Bone-in Marinated Chicken Leg, Soy-Garlic Glaze, Burnt Garlic Bits [886 Kcal]

B&P SKEWER (d) ▲
Buffalo & Pork Marinated in Mustard, Salsa Verde, Chives [585 Kcal]



new on the menu

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PENNE ALLA VODKA (g) (d) (a) ▲ / ●
Creamy Vodka Sauce, Pork Nduja, Parmesan / Can be made vegetarian [663 Kcal]

SOFT SHELL CRAB LINGUINE (g) (d) (s) ▲ / ●
Macerated Onion, Garlic, Chilli, Parmesan / Can be made vegetarian [717 Kcal]



CHILLI BUTTER FARFALLONE (g) (d) (s) ▲ / ●
Housemade Farfallone, Smooth Chilli Butter Sauce, Lump Crab, Pecorino, Herbs / Can be made vegetarian [1078 Kcal]

BUTTER SQUASH RAVIOLI (g) (d) ●
Butternut Squash, Shallots, Burnt Sage Butter, Lime [435 Kcal]

ÉTOUFFÉE RICE PILAF (d) ●
Cajun Spice, Creole Cabbage, Charred Corn, Mixed Vegetables [439 Kcal]

SMOKED OYSTER MUSHROOM AU VIN (g) (d) (a) ●
Goat Cheese & Chilli Mousse, Focaccia, Wine-Porcini Froth [394 Kcal]

RISOTTO (g) (d) (a) ●
Fennel and Edamame, Fennel Purée, Crisp Onion Shards [638 Kcal]



CUMIN-CILANTRO ORZO (g) (d) ●
Crumbled Feta, Crisp Jackfruit [762 Kcal]



SWEET POTATO PO'BOY (g) (d) (n) ●
Crisp Sweet Potato, Creole Spiced Ketchup, Ginger Scallion Butter, Iceberg, Pickled Cucumber [588 Kcal]

WOOD-FIRED SEA BASS (d) (f) ▲
Burnt Lemon, Spinach, Lime Velouté, Trout Roe [641 Kcal]

LOBSTER GUMBO FRIED RICE (g) (s) ▲
Gumbo Reduction with Andouille Pork Sausages [847 Kcal]

FUMÉ PRAWNS (g) (d) (s) (a) ▲
Oven Roasted Prawns with Ambad Prawn Pickle, Coconut Velouté, Served with 48 hour Proofed Flatbread or Brown Onion Pilaf [564 Kcal]

LOUISIANA FRIED CHICKEN BURGER (g) (d) ▲
Brined Chicken, Pickles, Potato Bun Served with Hot Honey Chips [794 Kcal]



CHICKEN FRICASSE (d) (a) (g) ▲
Deep Brown Roux, Mushrooms, Cream, Sticky Rice [851 Kcal]

CHICKEN PICCATA (g) (d) ▲
Skillet-Seared Chicken, Lemon Butter Sauce, Brown Onion Pilaf [704 Kcal]



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