FOR THE TABLE

Pimento Cheese Arancini 9

Crystal Hot Sauce Aioli

Buffalo Sweetbreads 14

Bleu Cheese Mousse, Shaved Celery Wing Sauce Emulsion

Charbroiled Gulf Oysters www.

Garlic Parmesan Butter, Grilled Lemon French Bread

½ dozen 11.95/dozen 19.95

Buttermilk Fried Quail 12.50

House Pickles, Comeback Sauce

Blue Crab Beignets 12

"Crab Boil" Seasoning, Malt Vinegar Aioli

Crispy Brussels Sprouts 8.50

Cane Syrup Miso Vinaigrette
Pickled Breakfast Radish, Pepita Nuts

Gulf Coast Au Gratin 16

Crawfish, Blue Crab, 3 Cheese Mornay French Bread

LIGHTER FARE

Lobster Bisque 11 super

Coconut Milk, Lemongrass, Local Caviar

Seafood Gumbo 9.50

Oysters, Crab, Shrimp, Local "Jazzmen" Rice

Chop Salad 11 super Salad 11

Chopped Romaine, Smoked Turkey Boiled Egg, Tomato, Avocado, Sunflower Seeds Parmesan, Creamy Herb Vinaigrette

Garden Salad 8.50 species

Local Greens, Candied Pecans, Bleu Cheese Cherry Tomatoes, Sugar Cane Vinaigrette

Entrees

Smoked and Blackened Scallops 34

Andouille Corn Maque Choux, Crispy Leeks Poblano Sauce

Kansas City Strip 38

Pan Seared Bone In Strip, Truffle Fries Bordelaise Sauce, Maitre D' Hotel Butter Sautéed Broccolini

House Pappardelle 22 suprement

Saffron Pasta, Wild Mushrooms
Roasted Tomatoes, Asparagus, Rustic Pesto
Add Chicken 5

River 127 Burger 15

Adam Cox Farms Dry Aged Beef Patty, Aged Cheddar, House Pickles Garlic Aioli, Butter Lettuce, Wild Flour Brioche, Truffle Fries

AFTER DINNER

Chocolate and Salted Caramel Crème Brûlée 8

Bread Pudding Du Jour 8