

APPETIZERS

Soup of the Moment.....	Cup 4.50.....Bowl 6.75
Red Beans.....	Cup 4.50.....Bowl 7.00
Chicken and Andouille Gumbo.....	Cup 6.00.....Bowl 8.00
House recipe, served over rice	
Ciabatta Garlic Bread.....	half loaf 4.00.....full loaf 6.00
Baked ciabatta loaf, brushed with garlic butter and topped with aged parmesan	
Grilled Italian Artichokes.....	8.00
Marinated in sunflower oil and char-grilled.	
Caprese.....	10.00
Layers of heirloom tomatoes, fresh water mozzarella, red onions and basil with a balsamic glaze	
Spinach and Artichoke Melt.....	11.00
Served with fried bread sticks	
Fried Calamari.....	10.00
Served with marinara topped with olive salad	
Crawfish Étouffée.....	11.00
Sautéed crawfish in a traditional New Orleans red gravy served over rice	
Shrimp and Corn Maque Choux.....	13.00
Grilled shrimp served over a fresh corn, peppers and cream sauce	
Meatballs and Marinara.....	12.00
House made meatballs served with garlic bread	
Crab Meat Beignets.....	13.00
Beer battered beignets stuffed with Jumbo Lump crabmeat served with a lemon-dill aioli	

SALADS

Caesar Salad "Award Winner" (V).....	Sm 7.25.....Lg 11.25
Romaine, aged parmesan and croutons, with an option to add the following:	
Chicken and heirloom tomatoes.....	add 4.00
Grilled Shrimp and sun dried tomatoes.....	add 6.00
Grilled Salmon, capers and red onions.....	add 7.00
Bleu Cheese and Pecan Salad.....	Sm 7.50.....Lg 11.50
Heirloom tomatoes served over mixed greens	
Baby Spinach Salad (V).....	Sm 7.50.....Lg 11.50
Spinach, goat cheese, walnuts, beets and apples in a poppy seed vinaigrette	
Greek with Cherry Tomato Salad (V).....	Sm 7.50.....Lg 11.50
Romaine, bell peppers, red sweet onions, Kalamata olives, cucumbers, capers and feta cheese with a Greek vinaigrette	
Seared Tuna Salad.....	15.50
Mixed greens, carrots, red onions, cherry tomatoes, toasted peanuts in a cilantro-ginger vinaigrette	
Fried Oyster Spinach Salad.....	17.50
Spinach, hard boiled egg, heirloom tomatoes, Applewood smoked bacon and Caesar dressing	

SANDWICHES & WRAPS

Served with your choice of pasta salad, soup of the moment, French fries, hand cut sweet potato fries or grilled asparagus

Grilled Eggplant Wrap.....	11.50
Roasted bell peppers, Roma tomatoes, baby spinach, balsamic vinaigrette and goat cheese on a brioche bun	
Chicken Caesar Wrap (V).....	12.00
Oven roasted chicken breast with heirloom tomatoes, romaine and Caesar Dressing. Add \$3 to substitute grilled shrimp	
Meatball Sandwich.....	12.50
Our ciabatta bread stuffed with meatballs, marinara, parmesan and mozzarella.	
Italian Sandwich.....	13.50
Deli styled sub, loaded with Salami, Capocollo(Coppa) and Pancetta. Dressed with pepperoncini, red onions, tomato and romaine.	
Grilled Chicken Sandwich.....	13.50
Grilled chicken breast topped with avocado, freshwater mozzarella, mixed greens and chili aioli on a ciabatta roll.	
Steak Sandwich.....	14.50
Chargrilled steak, roasted peppers, grilled onions, white cheddar and roasted garlic aioli served on a hoagie.	

CALZONES

Vegetable (V).....	14.50
Mushrooms, asparagus, spinach, bell peppers, onions, roasted tomato, mozzarella and marinara	
Mediterranean.....	15.50
Pepperoni, prosciutto, Italian sausage, olives, feta and basil	
Classic.....	15.50
Italian sausage, ricotta, mozzarella and marinara	
Crawfish Pie.....	16.50
Crawfish, diced bell pepper and mozzarella with our signature Etouffee sauce.	

PIZZAS

Our classic pizzas are prepared on a hand-tossed 10" thin crust and baked in our wood fire oven.
Your choice of organic white, whole wheat, or gluten free crust

Cheese (V).....	11.50
With whole milk mozzarella cheese and marinara	
Pepperoni Classic.....	12.50
Marinara and mozzarella cheese	
Margherita.....	12.50
Roma tomatoes, fresh basil and mozzarella	
Pepperoni Bacon.....	14.00
Long sliced pepperoni, marinara and mozzarella cheese	
Grilled Eggplant.....	15.00
Pesto, cherry tomatoes, onions, mushrooms, roasted peppers, goat cheese and mozzarella	
Roasted Garlic (V).....	15.00
Whole roasted garlic cloves, sun-dried tomatoes, fresh baby spinach, feta and mozzarella cheese	
Greek (V).....	15.00
Fresh spinach, cherry tomatoes, Kalamata olives, red sweet onions, feta and mozzarella cheese	
Four Seasons (V).....	15.00
Artichoke hearts, mushrooms, sun-dried tomatoes, asparagus, parmesan and mozzarella cheese	
Muffulatta Pizza.....	14.50
Our twist on a New Orleans classic but on a pizza.	
Hawaiian.....	15.50
Grilled pineapple, mozzarella, and Applewood smoked bacon and marinara	
Four Cheese.....	15.50
Mozzarella, feta, ricotta, and aged parmesan with marinara	
BBQ Chicken (V).....	15.50
Corn, scallions, marinara and mozzarella cheese	
Roasted Chicken (V).....	15.50
Black beans, cilantro, jalapeños, roma tomatoes, sour cream, avocado and mozzarella cheese	
Little Italy.....	16.00
Prosciutto, Italian sausage, pepperoni, red onion, bell peppers, and mozzarella	
Prosciutto and Fig.....	16.50
Prosciutto, mozzarella, goat cheese and fig topped with a balsamic glaze and arugula.	
Jambalaya.....	17.00
Traditional jambalaya sauce with mozzarella, shrimp, andouille, tasso and Chicken	
The Hangover Pizza.....	17.00
2 Yard Eggs, diced bell pepper, red onion, jalapenos, bacon and prosciutto for recovery from the night before.	
Smoked Salmon.....	17.50
Roma tomatoes, capers, caviar, red sweet onions, mozzarella and cream cheese	
Crab & Shrimp.....	16.50
Fresh crab meat, shrimp, artichoke hearts, cherry tomatoes, mozzarella and a lemon butter sauce	

PASTAS

Your choice of organic pasta, whole wheat spaghetti, or gluten free rotini
All meat and poultry is certified "free range" and locally purchased

Fettuccine Alfredo.....	12.50
Traditional preparation. Add grilled chicken breast for 4.00 or shrimp for \$6.00	
Jumbo Stuffed Shells.....	14.50
A cheese artisan blend baked in our wood fire oven.	
Italian Parmesan.....	14.50/16.50/18.50
A traditional dish served with your choice of Eggplant, Chicken or Veal.	
Savory Herb Spaghetti.....	15.00
Served with hand-rolled meatballs made of pork and beef	
Classic Lasagna.....	15.00
Layered with seasoned ground beef, ricotta and mozzarella cheese	
Bolognese.....	15.50
Traditional Italian ragu of beef and pork served with pappardelle and shaved parmesan	
Artichoke Ravioli.....	15.50
Four Cheese stuffed ravioli, artichoke and roasted tomatoes, tossed in a white wine cream sauce.	
Hunter's Chicken (V).....	16.50
Grilled chicken breast served in a classic cacciatore sauce of garlic, onion, tomato, rosemary and wild mushrooms served over angel hair	
Chicken or Veal Picatta.....	16.50/18.50
Lightly panned fried chicken or veal, capers and angel hair pasta, tossed in a lemon butter sauce.	
Pasta Jambalaya.....	18.50
Shrimp, andouille sausage, tasso and free-range chicken sautéed in a traditional jambalaya sauce over penne	
Garlic Shrimp Pasta.....	18.50
Jumbo Gulf shrimp and cherry tomatoes sautéed in a garlic butter sauce served over angel hair	
Crawfish Fettuccine.....	18.50
Crawfish sautéed in a white wine cream sauce served over fettuccine	

18% Gratuity added to parties of 6 or more.

No Separate Checks.

(V) these items can be made vegan, please ask your server

SPECIALTY COCKTAILS

Blue Reservoir.....	9.00
Corsair Vanilla Bean Vodka, fresh blueberries and lemonade	
Sweet Peaches!.....	9.00
Peach Vodka, iced tea and a splash of lemonade	
Pimm's Cup.....	9.00
Pimm's No.1 mint and cucumbers topped with ginger ale.	
Negroni.....	9.00
Gin, Campari and Sweet Vermouth topped with an orange peel.	
Aperol Spritzer.....	9.00
Aperol liqueur and prosecco topped with soda water.	
French Market Mule.....	10.00
1792 Whiskey, lime and simple syrup topped with Fever Tree Ginger Beer.	
Ultimate Margarita.....	11.00
Don Julio Silver, Triple Sec, lime and Agave.	
Sangria.....	7.00/16.00
Ask your server about today's batch.	

LOCAL BEERS

Abita Amber Draft.....	Glass 5.00...Pitcher 15.00
NOLA Blonde Draft.....	Glass 5.00...Pitcher 15.00
Abita Purple Haze.....	5.25
Dixie.....	5.25
Abita Wrought Iron IPA.....	5.25
Parish Brewing Co. Canebrake Wheat Ale.....	5.25
NOLA Irish Channel Stout 16oz.....	6.25
NOLA Hopitoulas IPA 16oz.....	6.25
NOLA 7 th Street Wheat.....	6.25
Bayou Teche LA31 Biere Noire.....	6.25
Bayou Teche LA31 Pale Ale.....	6.25
Lazy Magnolia Southern Pecan Ale.....	6.25

BEVERAGES

Iced Tea, Sweet Tea, Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale	
All above Beverages (20z Plastic Bottles).....	3.00
Fresh Squeezed Lemonade (1 Refill).....	2.75
Abita Root Beer Bottle.....	3.00
Barq's Root Beer Bottle.....	3.00
Virgil's Cream Soda.....	3.00
Fever Tree Ginger Beer.....	3.50
Aqua Panna Spring Water.....	3.50
San Pellegrino Sparkling Water.....	3.50

DOMESTIC BEERS

Michelob Ultra.....	4.50
Bud Light.....	4.50
Miller Lite.....	4.50
Coors Light.....	4.50

COFFEE & HOT TEA

Featuring locally roasted coffee and espresso by New Orleans Roast	
Cup of Joe.....	2.75
Cold Brew Iced Coffee.....	3.75
Espresso.....	3.50
Cappuccino.....	4.50
Tazo Hot Tea (Assorted Flavors).....	4.50

MICRO-BREWED & SPECIALTY BEERS

Corona (Mexico).....	5.50
Crispin Hard Apple Cider (California).....	5.50
Peroni (Italy).....	5.75
Modelo Negra (Mexico).....	5.75
Stella Artois (Belgium).....	6.00
Stiegl Grapefruit Radler 16oz (Austria).....	6.00
Franziskaner Hefe-Weisse (Germany).....	6.00

