

DINNER
SERVED TUESDAY - SUNDAY



Laissez Les Bon Temps Rouler

SNACKS

CRISPY PORK RINDS 6
Smoked Paprika Salt, Togarashi Aioli

CHEESY GRIT FRITTERS 10
Spicy Tomato Jam

MUSSELS GFM 12
Saffron Tomato Broth, White Wine
Garlic, Grilled French Bread

KATIE'S SHRIMP & AVOCADO GF 15
Argentinian Red Shrimp, "Katie's Avocado,"
E.V.O.O., Black Pepper, Red Wine Vinegar,
Mixed Greens

GRILLED OYSTERS GFM 15
Garlic Butter, Parmesan, Breadcrumbs

GRILLED OCTOPUS GF 18
Smashed Potatoes,
Pickled Red Onions, Sriracha Aioli

CRISPY OKRA 8
Tangy Lagarde Sauce

DEVILED EGGS GF 9
Of the Week

SHRIMP GAMBAS GFM 12.75
Chili Oil, Garlic, Toasted French Bread

CHICKEN WINGS 12.50
Choice of: Buffalo, BBQ,
Korean Sweet n Spicy, or Plain

RICOTTA SPREAD GFM 10
Olivatta, Butternut Squash,
Toasted Pumpkin Seeds & Pistachios,
Fig-Balsamic, Grilled Pita

CAJUN SALMON BITES 12
Tangy Lagarde Sauce

SHORT RIB TOTCHOS 10
Slow Braised Short Rib, BBQ Sauce,
Swiss Cheese Fondue, Green Onions

RED BEANS & RICE GF 9
Tasso Ham, Green Onions

GUMBO 9
Andouille, Bacon, Shrimp, Rice

CRISPY CALAMARI 15
Sweet and Sour

ROASTED BEETS GF 8
Whipped Feta, Pickled Onions,
Candied Pecans

NOLA BBQ SHRIMP 18.25
Spicy Garlic Salt, Black Pepper,
Abita Amber, Butter,
Toasted French Bread

HUSH PUPPIES 9
Remoulade

TUNA TARTARE* GFM 12
Smoked Chili Oil, Cucumber, Citrus Zest,
Fig-Balsamic, Crispy Wonton Chips

"NOT SPINACH" DIP 11
Collards, Artichokes, Bechamel, Pita



OYSTERS

ON THE HALF SHELL*

Served With

COCKTAIL SAUCE · MIGNONETTE · HORSERADISH

MKT. PRICE



SALADS

Add Chicken \$7, Shrimp \$9, Salmon \$10, Steak \$12

WEDGE SALAD GF 11
Iceberg Lettuce, Bacon, Tomato,
Blue Cheese Dressing

GREEN GODDESS SALAD GF 9
Mixed Greens, Grilled Zucchini,
Tomatoes, Green Goddess

CAESAR SALAD GFM 10
Romaine, Parmesan, Croutons

AHI TUNA SALAD* GF 19
Seared Ahi Tuna, Mixed Greens,
Cucumber, Carrots, Charred Corn,
Citrus Vinaigrette

KALE & ARUGULA SALAD GFM 12
Quinoa, Feta Cheese, Dried Cranberries,
Apples, Oranges, Pumpkin Seeds,
Orange Vinaigrette

SIDES

SLAW 5 | FRIES 6 | TATER TOTS 6
COLLARD GREENS 6 | MAC N CHEESE 8
CHEESY GRITS 7 | ROASTED BROCCOLI 8
GARLIC SMASHED POTATOES 8
GREEN BEANS 7 | DIRTY RICE 8
CAULIFLOWER & BUTTERNUT SQUASH 8

AU PAIN

Served with Fries, Tots, or Slaw

CRISPY CHICKEN SANDWICH 12
Fried Chicken Thigh, Lettuce,
Tomato, Lagarde Sauce

BLACKENED SALMON BLT* 14
Lettuce, Tomato, Bacon, Citrus Aioli

SHORT RIB SANDWICH 14
Provolone, Banana Peppers, BBQ Sauce
Crispy Onions

LAGARDE SMASH BURGER 15
Two 3 oz House Ground Beef Patties
Pepper Jack Cheese, Cajun Garlic Aioli,
Onion-Bacon Marmalade

PO' BOYS

Served with Fries, Tots, or Slaw

FRIED SHRIMP 18

"SHOYSTER" 19

OYSTER 23

*Po' Boys served Dressed
(Lettuce, Tomato, Pickles, Remoulade)
Care to share? Cut once? Cut twice?!*

GRANDE

Large Plates

BAYOU PASTA 18
Chicken, Shrimp, Tasso Ham
Andouille Sausage, Peppers,
Cajun Tomato Cream Sauce

JAMBALAYA GF 18
Rice, Shrimp, Chicken, Andouille,
Green Peppers

HANGER STEAK* GF 23
Roasted Potatoes & Broccoli,
Chimichurri

ROASTED CHICKEN GF 18
Dirty Rice, Rainbow Carrots, Pan Jus

SHRIMP ETOUFFEE 19
Argentinian Red Shrimp, Jasmine Rice

SHRIMP N GRITS GF 20
Tasso Ham, Spinach, Tomatoes,
Cajun Cream Sauce

GRILLED SALMON* GF 20
Garlic Smashed Potatoes, Green Beans,
Lemon Butter Sauce

GRILLED TROUT GF 20
Roasted Butternut Squash & Cauliflower,
Salsa Verde, Charred Lemon

DESSERT

SKILLET BROWNIE A LA MODE 9
Homemade Chocolate Chip Brownie
Topped with Vanilla Soft Serve

BREAD PUDDING 9
Spicy Caramel

FRIED DONUTS 8
"Beignets", Powdered Sugar
Honey

SOFT SERVE ICE CREAM 4
House Made Toppings Available

GF: Menu items prepared without wheat gluten

GFM: Menu items can be modified to accommodate a gluten intolerance

Please inform our staff of any food allergies or dietary restrictions (nuts, gluten, dairy, etc.)

*Consuming raw or undercooked products may increase your risk of foodborne illness

*These items may contain raw or undercooked product



@LAGARDEATL



SPECIALTY COCKTAILS

SAZERAC de FORGE 11
10th Mountain Rye, Bar Syrup, Lucid Absinthe,
Peychaud's Bitters
-chilled, up, twist

MAUI WOWIE 11
Bare Bones Vodka, Pineapple Juice, Lime,
Creme de Banana, House Habanero Agave
-rocks, pineapple slice

TEQUILA MOCKINGBIRD 12
Lunazul Blanco, Lime Juice,
Grapefruit Juice, Aperol, Agave Nectar,
Bittermens Hellfire Bitters
-chilled, up, grapefruit peel

PANDEMIC PUNCH 10
Rum, O.J., Pineapple Juice, Strawberry Daiquiri
-frozen

SMOKE & MIRRORS 10.5
Zignum Mezcal, Thatcher's Prickly Pear,
Grapefruit Juice, Simple Syrup
-rocks, lime

RUM OLD FASHIONED 11
Diplomatico Reserva Rum, Montenegro Amaro, 1821
Havana & Hide Bitters, Vanilla Syrup
-chilled, up, orange peel

BUNNY LEBOWSKI 10
Vodka, Thatcher's Prickly Pear, Cherry Heering,
Fresh Lemon Juice
-rocks, sugar rim, cherry

PONCE DE LEON 12
Don Q Barrel Spiced Rum, Pineapple Juice, Lime,
Honey Syrup, Merlet Lune d'Abriocot,
Regans No. 6 Bitters
-rocks, lime wheel

MAUDE'S 75 10
Old 4th Gin, Lemon Juice, Champagne, Simple Syrup
-champagne flute, lemon peel

AVIATION 10.5
McQueen & Violet Fog Gin,
Luxardo Maraschino, Creme de Violette, Lemon
-chilled, up, maraschino cherry

BEER

(BY THE BOTTLE/CAN)

NEW BELGIUM VODOO RANGER 7
Juicy Haze IPA - Asheville, N.C. - 7.5%

SWEETWATER 420 6
Pale Ale - Atlanta, G.A. - 5.7%

TERRAPIN HOPSECUTIONER 6
I.P.A. - Athens, G.A. - 7.3%

WIDMER BROS OMISSION 6
Pale Ale - Gluten Free - Portland, O.R. - 5.8%

EVENTIDE KOLSCH 6.5
German Kolsch - Atlanta, G.A. - 5.3%

3 TAVERNS PRINCE OF PILSEN 6
Pilsner - Decatur, G.A. - 5%

BOLD ROCK CIDER (16 oz) 6.5
Apple Hard Cider - Asheville, N.C. - 4.7%

ATLANTA POMEGRANATE CIDER 6
Pomegranate Hard Cider - Atlanta, G.A. - 5.8%

ABITA PURPLE HAZE 5.5
Fruit Beer - Covington, L.A. - 4.2%

ALLAGASH WHITE 6.5
Belgian Witbier - Portland, ME - 5.2%

SCOFFLAW DIRTY BEACHES 6.5
Tropical Wheat Beer - Atlanta, G.A. - 6.5%

SAISON DUPONT 10.5
Farmhouse Ale/Saison - Belgium - 6.5%

WICKED WEED BURST SOUR 7
Seasonal Sour - Asheville, N.C. - 6.5%

3 TAVERNS RAPTUREOUS 7
Raspberry Sour Ale - Decatur, G.A. - 5%

CIGAR CITY MARGARITA GOSE 6.5
Sour w/ Orange, Lime, Salt - Tampa, F.L. - 4.2%

GUINNESS 6
Irish Dry Stout - Dublin, Ireland - 4.2%

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BACK 40 TRUCK STOP HONEY BROWN 7
English Brown Ale - Birmingham, A.L. - 6%

FOUNDERS BREAKFAST STOUT 8.5
Coffee Stout - Grand Rapids, M.I. - 8.3%

MONDAY NIGHT DRAFTY KILT 6.5
Scotch Ale - Atlanta, G.A. - 7.2%

NEW HOLLAND DRAGONS MILK 10
Imperial Stout - Holland, M.I. - 11%

LEFT HAND MILK STOUT 7
Milk Stout (Nitro) - Longmont, C.O. - 6%

MILER HIGH LIFE 4.5
Lager - Milwaukee, WI. - 4.6%

PBR TALL BOYS 3.5
Lager - California - 4.7%

HIGH NOON SELTZERS 6.5
Assorted Flavors

NUTRL SELTZERS 7
Assorted Flavors

WINE

**All Prices are By the Glass
Bottle Pricing Available upon Request**

WHITES

LUNA NUDA PINOT GRIGIO 9
Alois Lageder - Trentino, Italy

ATLANTIQUE SAUVIGNON BLANC 10
Loire Valley, France

WHITEHAVEN SAUVIGNON BLANC 11.50
Marlborough, New Zealand

SKYFALL CHARDONNAY 10
Columbia Valley, WA

DIORA CHARDONNAY 13
"La Splendeur De Soleil," Monterey, California

OSSO ANNA CHARDONNAY 15
Napa Valley, California

LAXAS ALBARIÑO 11
Rias Baixas, Spain

OYSTERMAN MUSCADET 10.50
Loire Valley, France

FESS PARKER RIESLING 10
Santa Barbara, California

AIX ROSE 14
Coteaux d'Aix-en-Provence, France

BUBBLES

GRANDIAL SPARKLING ROSÉ 9
Languedoc, France

LAMARCA PROSECCO 9.50
D.O.C., Italy

GERARD BERTRAND CREMANT 14
"Thomas Jefferson" Cremant de Limoux Brut

VEUVE CLIQUOT 90 (btl only)
Champagne, France

REDS

BREAD & BUTTER PINOT NOIR 10
Monterey, California

STOLLER PINOT NOIR 14
Willamette, Oregon

MIGRATION PINOT NOIR 18
Sonoma Coast, California

CULT CABERNET 10
Napa Valley, California

THE PRISONER CABERNET 14
"Unstaked," Sonoma, California

LA STORIA CABERNET 17
Alexander Valley, Sonoma, California

PUNTA PAYS MALBEC 10
Mendoza, Argentina

ALEXANDER VALLEY ZINFANDEL 12
"Sin Zin", Sonoma, California

PIC & CHAPOUTIER CÔTES du RHONE 10
Rhône Valley, France

LAKE & VINE RED BLEND 13
Lake County, North Shore - California