GF: Menu items prepared without wheat gluten
GFM: Menu items can be modified to accommodate a gluten intolerance

CRISPY PORK RINDS 6
Smoked Paprika Salt, Togarashi Aioli

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

FRIED GREEN TOMATOES 10
Pimento Cheese, Pickled Red Onions

GRILLED OYSTERS GFM 15
Garlic Butter, Parmesan, Breadcrumbs

KATIE’S SHRIMP & AVOCADO* GFM 15
Argentinian Red Shrimp, “Katie’s Avocado,” E.V.O.O., Black Pepper, Red Wine Vinegar, Mixed Greens

DEVILED EGGS* 9
Of the Week

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

GUMBO 9
Andouille, Bacon, Shrimp, Rice

RED BEANS & RICE 9
Tasso Ham, Green Onions

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

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

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

CRISPY CALAMARI 15
Sweet and Sour

NOLA BBQ SHRIMP 15.95
Ahita Amber, Butter, Spicy Garlic, Black Pepper, Toasted French Bread

FRIED EGG B.L.T. SANDWICH 13
Fried Egg, Tomato Jam, Cheddar, Ham, Bacon, Lettuce, Tomato, Cheesy Grits

EGGS BENEDICT 13
English Muffin, Ham, Poached Eggs, Hollandaise, Brunch Potatoes

SMOKED SALMON BENEDICT 18
Smoked Salmon, Crispy Capers, Two Poached Eggs, Dill Hollandaise, Brunch Potatoes

STEAK N EGGS 23
Petite Ribeye, Two Sunny Side Eggs, Pico de Gallo

SMOTHERED CHICKEN 13
Sausage Gravy, Fried Chicken, Buttermilk Biscuit, Sunny Side Egg

FRENCH TOAST 13
Rum Caramel Glaze, Oreo Crumble, Strawberries, Whipped Cream

BLACKENED SALMON AVOCADO TOAST 18
Po Boy Roll, Crispy Onions, Mixed Greens, Green Goddess

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

THE LAGARDE PLATE GFM 13
3 Eggs Any Style, Andouille Sausage, Tomato, Cheesy Grits

CHICKEN BISCUIT SAMMY 11
Buttermilk Biscuit, Fried Chicken, Fried Egg, Cheese, Brunch Potatoes

CROQUE MADAME 14
Brioche, Ham & Cheese, Mornay Sauce, Sunny Side Egg (Choice of Brunch Potatoes or Cheesy Grits)

BREAKFAST JAMBALAYA GFM 20
Our Signature Jambalaya topped with Two Sunny Side Eggs

SALADS
Add Chicken $5. Shrimp $9. Salmon $11, Steak $15

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

CAESAR SALAD GFM 10
Romaine, Parmesan, Croutons

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

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

AU PAIN
Served with Two, Three or Six

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

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

SIDES

BISCUIT.........................3
BACON.............................4
HAM.............................4
ANDOUILLE SAUSAGE.......5
SLAW............................5
FRIES...........................6
TATER TOTS.....................6
BRUNCH POTATOES..........7
CHEESY GRITS.................7
FRUIT CUP......................7
MAC N CHEESE...............8
ROASTED BROCCOLI.......8

CHOCOLATE CROSTATA 8
Crunchy Chocolate, Hazelnut Bars, Cherry Compote

BREAD PUDDING 9
Spicy Caramel, Whipped Cream

FRIED DONUTS 8
“Bouye’s”, Pecan Sugar, Honey

LEMON CUSTARD 6
“Creme Brulee”, Blueberries, Strawberries, Whipped Cream

DESSERT

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

Care to share? Cut once? Cut twice!?