

DINNER
SERVED TUESDAY - SUNDAY



Executive Chef: Ronald Armour

APPETIZERS

STEAK TARTARE* GFM 17
shallots, dijon, worcestershire, pickles, colastura, toasted baguette

GOAT CHEESE FRITTERS 12
romesco, hot honey

CRISPY OKRA 11
tangy lagarde sauce

MUSSELS GFM 16
saffron tomato broth, white wine garlic, grilled french bread

NOLA BBQ SHRIMP 18
abita amber, butter, spicy garlic black pepper, toasted french bread

THAI FRIED SHRIMP 16
shredded carrots, snap peas, sweet chili aioli

DEVILED EGGS GF 11
of the week

GUMBO 10
andouille, bacon, shrimp, rice

CHICKEN WINGS 14
buffalo, korean gochujang, or bbq blue cheese or ranch

AHI TUNA "NACHOS" 14
seared tuna, wonton chips, green onion salad, sweet chili aioli

GRILLED OYSTERS GFM 17
garlic butter, parmesan, breadcrumbs

CRISPY CALAMARI 16
sweet and sour

SALMON BITES 11
fried atlantic salmon, lagarde sauce

RICOTTA SPREAD GFM 14
red apple, candied pecans, butternut squash, fig balsamic honey glaze, toasted baguette

12 - 4 PM

FRIDAY LUNCH ONLY

DOUBLE SMASH BURGERS \$11

CHEDDAR: Lettuce, Tomato, Cheddar Cheese, Pickle, Onion
BLUE: Caramelized Red Onions, Blue Cheese, Lettuce, Tomato
LG BURGER: Pepper Jack, Garlic Aioli, Onion-Bacon Marmalade

Add Fries
or
Tots
\$6



OYSTERS



ON THE HALF SHELL*

Served With

COCKTAIL SAUCE · MIGNONETTE · HORSERADISH

MKT. PRICE

SALADS

Add Chicken \$9, Shrimp \$15, Salmon \$15, Steak \$18

WEDGE SALAD GF 11
iceberg lettuce, bacon, tomato, blue cheese dressing

CAESAR SALAD GFM 10
romaine, parmesan, croutons

KALE & ARUGULA SALAD GFM 12
quinoa, goat cheese, dried cranberries, apples, oranges, pumpkin seeds, orange vinaigrette

GRANDE

BAYOU PASTA 22
chicken, shrimp, tasso ham, andouille sausage, peppers, cajun tomato cream sauce

JAMBALAYA GF 22
rice, shrimp, chicken, andouille, green peppers

AIRLINE CHICKEN BREAST GF 24
roasted vegetables, gruyere & garlic grit cake, port reduction

BISTRO STEAK* GF 28
teres major, roasted broccoli, herb fingerling potatoes, veal jus

ATLANTIC SALMON* GF 24
green beans, whipped potatoes, butternut squash & mushroom cream reduction

PAN SEARED TROUT GF 25
butternut squash, brussel, bacon, & potato hash, grilled lemon, salsa verde

AU PAIN

Served with Fries or Tots

CRISPY CHICKEN SANDWICH 14
fried chicken breast, lettuce, tomato, pickle, lagarde sauce

BLACKENED SALMON BLT* 16
lettuce, tomato, bacon, basil aioli

FRIED SHRIMP PO BOY 19
lettuce, tomato, pickles, remoulade

LAGARDE SMASH BURGER 17
two house ground patties pepper jack cheese, garlic aioli, onion-bacon marmalade

SIDES

FRIES.....6
TATER TOTS.....6
CRISPY BRUSSELS.....9
WHIPPED POTATOES.....7
GREEN BEANS.....6
MAC N CHEESE.....10
ROASTED BROCCOLI.....9
HERB FINGERLINGS.....9

DESSERT

BREAD PUDDING 10
spicy caramel

BLUEBERRY CHEESECAKE 11
velvety whipped cream, blueberry compote, fresh mint

BOMBA 10
daily made fried donuts, powdered sugar, bourbon glaze

CREME BRULEE 11
caramelized sugar, mint

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.)
We reserve the right to add gratuity to parties over 6 guests and to refuse service to anyone
*Consuming raw or undercooked products may increase your risk of foodborne illness
*These items may contain raw or undercooked product



@LAGARDEATL



SPECIALTY COCKTAILS

SAZERAC 11

Rittenhouse 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

Sombra 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
-rocks, orange peel

BLACK IS THE NEW BERRY 10.5

Cutwater Hibiscus Vodka, Pineapple Juice, Orgeat, Lemon Juice, Muddled Blackberry
-rocks, blackberry

PADFOOT & PRONGS 11

10th Mountain Rye, Montenegro Amaro, Apple Cider Maple Syrup, Lemon Juice
-rocks, lemon wedge

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 VOODOO 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%

3 TAVERNS PRINCE OF PILSEN 6

Pilsner - Decatur, G.A. - 5%

MOODY TONGUE LAGER 8

Toasted Rice Lager - Chicago, IL - 5.5%

DAHLONEGA 1833 LAGER 6

Lager - Dahlonega, G.A. - 4.7%

SAISON DUPONT 10.5

Farmhouse Ale/Saison - Belgium - 6.5%

ABITA PURPLE HAZE 6

Fruit Beer - Covington, L.A. - 4.2%

BOLD ROCK CIDER (16 oz) 6.5

Apple Hard Cider - Asheville, N.C. - 4.7%

ATL POMEGRANATE CIDER (16 oz) 8.5

Pomegranate Hard Cider - Atlanta, G.A. - 5.8%

ALLAGASH WHITE 7

Belgian Witbier - Portland, ME - 5.2%

SCOFFLAW DIRTY BEACHES 6.5

Tropical Wheat Beer - Atlanta, G.A. - 6.5%

3 TAVERNS RAPUROUS 7

Raspberry Sour Ale - Decatur, G.A. - 5%

CIGAR CITY MARGARITA GOSE 6.5

Sour w/ Orange, Lime, Salt - Tampa, FL. - 4.2%

BACK 40 TRUCK STOP HONEY BROWN 7

English Brown Ale - Birmingham, A.L. - 6%

MOODY TONGUE PORTER 9.5

Chocolate Churro Porter - Chicago, IL - 7.1%

GUINNESS 6

Irish Dry Stout - Dublin, Ireland - 4.2%

FOUNDERS BREAKFAST STOUT 8.5

Coffee Stout - Grand Rapids, M.I. - 8.3%

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, W.I. - 4.6%

PBR TALL BOYS 3.5

Lager - Milwaukee, W.I. - 4.7%

HIGH NOON SELTZERS 8

Assorted Flavors

NUTRL SELTZERS 8

Assorted Flavors

Also Available: Bud, Bud Light, Michelob Ultra, Stella N/A

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 12

Marlborough, New Zealand

SKYFALL CHARDONNAY 10

Columbia Valley, WA

DIORA CHARDONNAY 13

"La Splendeur De Soleil," Monterey, California

BRIOCHE CHARDONNAY 16

Napa Valley, California

LAXAS ALBARIÑO 12

Rias Baixas, Spain

OYSTERMAN MUSCADET 10.50

Loire Valley, France

FESS PARKER RIESLING 10

Santa Barbara, California

AIX ROSE 14

Aix-en-Provence, France

BUBBLES

GRANDIAL SPARKLING ROSÉ 9.50

Languedoc, France

LAMARCA PROSECCO 9.50

D.O.C., Italy

GERARD BERTRAND CREMANT 14.50

"Thomas Jefferson" Cremant de Limoux Brut

VEUVE CLIQUOT 120 (btl only)

Champagne, France

REDS

BREAD & BUTTER PINOT NOIR 10

Monterey, California

STOLLER PINOT NOIR 14

Willamette, Oregon

BLOOD ROOT PINOT NOIR 16

Sonoma County, California

GOOSE RIDGE CABERNET 11

"G3", Columbia Valley, Washington

THE PRISONER CABERNET 13

"Unshackled," Sonoma, California

LA STORIA CABERNET 18

Alexander Valley, Sonoma, California

PUNTA PAYS MALBEC 10

Mendoza, Argentina

ALEXANDER VALLEY ZINFANDEL 13

"Sin Zin", Sonoma, California

DOMAINE BERTHETE CÔTES du RHONE 12

"Les Pierrugues," Rhone Valley, France

J BOOKWALTER NOTEBOOK RED 10

Columbia Valley, Washington

