

DINNER
SERVED TUESDAY - SUNDAY



Executive Chef: Ronald Armour

APPETIZERS

STEAK TARTARE* GFM 17
shallots, dijon, worcestershire,
pickles, colostura, 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, lime

SMOKE & MIRRORS 10.50

Sombra Mezcal, Thatcher's Prickly Pear, Grapefruit Juice, Simple Syrup
-rocks, lime

DESERT ISLAND DISK 12.50

Espolon Reposado, Chateau Aloe Liqueur, Green Tea, Agave Nectar, Yuzu
-rocks, lime

BLACK IS THE NEW BERRY 10.50

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

RUM OLD FASHIONED 11

Diplomatico Reserva Rum, Montenegro Amaro, 1821 Havana & Hide Bitters, Vanilla Syrup
-rocks, orange peel, maraschino cherry

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

ZERO PROOF

HONEY BEE 8

Amethyst Blueberry Ginger, Mint, Lemon, Honey Syrup

BLACKBERRY FIZZ 8

Muddled Blackberry, Orgeat, Pineapple, Lemon, Soda

WINE

all prices are By the Glass. Bottle Pricing also available

CHAMPAGNE & SPARKLING

- ROSÉ Grandial Languedoc, France 9.50
- PROSECCO Lamarca D.O.C., Italy 9.50
- CRÉMANT BRUT Gérard Bertrand Limoux, France..... 14.50
- CHAMPAGNE Veuve Clicquot Champagne, France..... 120 Btl

WHITE WINES

- PINOT GRIGIO Luna Nuda Trentino, Italy..... 9
- SAUVIGNON BLANC Atlantique Loire Valley, France..... 10
- SAUVIGNON BLANC Whitehaven New Zealand..... 12
- CHARDONNAY Skyfall Columbia Valley, Washington..... 10
- CHARDONNAY Diosa Monterey, California..... 13
- CHARDONNAY Brioche Napa Valley, California..... 16
- ALBARIÑO Laxas Rias Baixas, Spain..... 12
- MUSCADET Oysterman Loire Valley, France..... 10.50
- RIESLING Fess Parker Santa Barbara, California..... 10
- ROSÉ Aix Aix-en-Provence, France..... 14

RED WINES

- PINOT NOIR Bread & Butter Monterey, California..... 10
- PINOT NOIR Stoller Willamette, Oregon..... 14
- PINOT NOIR Decoy by Duckhorn Sonoma, California..... 16
- CABERNET Goose Ridge Columbia Valley, Washington..... 11
- CABERNET The Prisoner Unshackled Sonoma, California..... 13
- CABERNET La Storia Sonoma, California..... 18
- MALBEC Punta Pays Mendoza, Argentina..... 11
- ZINFANDEL Alexander Valley Sin Zin Sonoma, California..... 13
- CÔTES du RHONE Domaine Berthete France..... 12
- RED BLEND J Bookwalter Notebook Washington..... 10

DESSERT

- PORT Warre's Warrior Douro, Portugal..... 8
- PORT Graham's 10 Year Tawny Douro, Portugal..... 10
- PORT Graham's 20 Year Tawny Douro, Portugal..... 15

"Here's to alcohol, the rose colored glasses of life!"
-F. Scott Fitzgerald

BEER

- IPA New Belgium Voodoo Ranger 7.5%.....7
- IPA Terrapin Hopsecutioner 7.3%.....6
- PALE ALE Sweetwater 420 5.7%.....6
- GOLDEN ALE Omission Golden (gluten reduced) 4.2%.....6
- PILSNER 3 Taverns Prince of Pilsen 5%.....6
- PILSNER Reformation A Cold One 4.4%.....6
- LAGER Moody Tongue Toasted Rice 5.5%.....8
- LAGER Dahlonga 1833 4.7%.....6
- LAGER Miller High Life 4.6%.....5
- LAGER Pabst Blue Ribbon (16 oz)4.7%.....4
- LAGER Budweiser 5%.....5
- LIGHT LAGER Bud Light 4.2%.....5
- LIGHT LAGER Michelob Ultra 4.2%.....4
- SAISON Saison Dupont 6.5%.....11
- FRUIT BEER Abita Purple Haze 4.2%.....6

- CIDER Bold Rock (16 oz) 4.7%.....7
- CIDER Atlanta Pomegranate (16 oz) 5.8%.....8
- WHEAT BEER Allagash White 5.2%.....8
- WHEAT BEER 21st Amendment Hell or High Watermelon 4.9%...7
- SOUR 3 Taverns Rapturous 5%.....7
- SOUR Wicked Weed Burst 4.5%.....7
- BROWN ALE Back 40 Truck Stop Honey 6%.....7
- PORTER Moody Tongue Chocolate Churro Porter 7.1%.....9
- STOUT Guinness 4.2%.....6
- STOUT Founders Breakfast Stout 8.3%.....9
- STOUT New Holland Dragon's Milk 11%.....10
- STOUT Left Hand Milk Stout Nitro 6%.....7
- SELTZER Nutrl Pineapple 5.8%.....8
- SELTZER High Noon Watermelon 5.8%.....8
- NON ALCOHOLIC Stella Artois Liberte6

