

LUNCH ONLY



Executive Chef: Ronald Armour

TUESDAYS - \$1 OYSTERS
WEDNESDAYS - 1/2 OFF BOTTLES OF WINE

THURSDAYS - BGE SMOKED PRIME RIB
FRIDAYS - LUNCH FROM 12PM - 3PM

APPETIZERS

GOAT CHEESE FRITTERS 10
romesco, hot honey

DEVILED EGGS GF 10
of the week

GRILLED OYSTERS GFM 17
garlic butter, parmesan, breadcrumbs

CRISPY OKRA 9
tangy lagarde sauce

NOLA BBQ SHRIMP 16
abita amber, butter, spicy garlic
black pepper, toasted french bread

CHICKEN WINGS 12
buffalo, korean gochujang, or bbq
blue cheese or ranch

OYSTERS ON THE HALF SHELL*
Served With COCKTAIL SAUCE · MIGNONETTE · HORSERADISH
MKT. PRICE

CRISPY CALAMARI 15
sweet and sour

GUMBO 9
andouille, bacon, shrimp, rice

RICOTTA SPREAD GFM 12
candied pecans, acorn squash, confit
cherry tomato, fig balsamic,
toasted baguette

SALADS

WEDGE SALAD GF 10
iceberg lettuce, bacon, tomato, blue cheese dressing

CAESAR SALAD GFM 10
romaine, parmesan, croutons
Add Chicken for \$6

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

SALMON SALAD 18 GFM
seared salmon, mixed greens, avocado, shaved broccoli root,
red onion, cherry tomato, green goddess dressing

LAGARDE SALAD 17
grilled chicken, mixed greens, bacon, sundried tomato,
zucchini, egg, crispy tabasco onion, creole vinaigrette

SIDES

- FRIES.....6
TATER TOTS.....6
CRISPY BRUSSELS.....9
CRISPY SMASHED POTATOES.....7
MAC N CHEESE.....9
ROASTED BROCCOLI.....9

GRANDE

BAYOU PASTA 20
chicken, shrimp, tasso ham, andouille sausage,
peppers, cajun tomato cream sauce

JAMBALAYA GF 20
rice, shrimp, chicken, andouille, green peppers

LAGARDE STEAK FRITES* GF 30
marinated hanger steak, cajun bearnaise,
crispy smash potatoes

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

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

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

AU PAIN

Served with Fries or Tots

CRISPY CHICKEN SANDWICH 12
fried chicken breast, lettuce,
tomato, pickle, lagarde sauce

BLACKENED SALMON BLT* 14
lettuce, tomato, bacon,
basil aioli

FRIED SHRIMP PO BOY 16
lettuce, tomato,
pickles, remoulade

LAGARDE SMASH BURGER 13
two house ground patties
pepper jack cheese, garlic aioli,
onion-bacon marmalade

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

SPECIALTY COCKTAILS

SOPRANO'S 13

Louisiana Oxbow White & Dark Rum,
Spiced Pineapple-Ginger-Serrano Syrup,
Blackberry Liqueur, Lemon
-chilled, up, lemon

SMOKY FASHIONED 14

Elijah Craig, Brown Sugar Cinammon Syrup,
Orange Bitters, Angostura Bitters, Hickory Smoke
-big rock, orange

VOODO-RITA 12

Hibiscus-Infused Lunazul Blanco, Habanero Agave,
Orange Liqueur, Pomegranate, Lime, Tajin Rim
-rocks, lime

THE GROVE 13

Gin Mare, House Made Grapefruit & Thyme Tonic
-rocks, grapefruit

GARDEN DISTRIC 13

Belvedere Vodka, Grapefruit Liqueur,
Rosemary Syrup, Lemon
-big rock, rosemary, lemon

FROZEN ESPRESSO MARTINI 12

Belvedere Vodka, Cold Brew, Kahlua, Bailey's
-up, espresso beans

FROZEN CANEKILLER 12

Louisiana Oxbow White Rum, Pineapple Juice,
Coconut Liqueur, OJ
-up, pineapple

ZERO PROOF

BLACKBERRY FIZZ 8

Muddled Blackberry, Orgeat, Pineapple,
Lemon, Soda

STRAWBERRY BASIL BASH 8

Strawberry, Basil Syrup, Lemon, Ginger Beer

WINE

SPARKLING & ROSÉ



PROSECCO Lamarca D.O.C., Italy	10		40
CRÉMANT BRUT Gérard Bertrand Limoux, France	15		60
SPARKLING ROSÉ CAVA Castillo Perelada Catalunya, Spain	13		52
ROSÉ Aix Aix-en-Provence, France	14		56
CHAMPAGNE Veuve Clicquot Champagne, France	1		120

WHITE WINES

PINOT GRIGIO Luna Nuda Trentino, Italy	9		36
PINOT GRIGIO Scarpetta Friuli-Venezia Giulia, Italy	11		44
CHENIN BLANC Babylonstoren Klapmuts, South Africa	11		44
SAUVIGNON BLANC Touraine Vin De France, France	12		48
SAUVIGNON BLANC Whitehaven New Zealand	12		48
CHARDONNAY Grand Ardeche Burgundy, France	13		52
CHARDONNAY Diora Monterey, California	13		52
RIESLING Fess Parker Santa Barbara, California	10		40

RED WINES

PINOT NOIR Bread & Butter Monterey, California	10		40
PINOT NOIR Domaine De Valmoissine Burgundy, France	12		48
CHIANTI CLASSICO Rocca Delle Macie Toscana, Italy	13		52
NEBBIOLO Terzetto Piemonte, Italy	14		56
MONTEPULCIANO La Quercia Abruzzo, Italy	12		48
TEMPRANILLO Ortega Ezquerro Rioja, Spain	12		48
SHIRAZ Babylonstoren Klapmuts, South Africa	16		64
MALBEC GOLDEN RESERVE Trivento Mendoza, Argentina	13		52
CABERNET The Prisoner Unshackled Sonoma, California	13		52
BAROLO Giorgio Sandrone Small Vineyards Piemonte, Italy	1		95
BRUNELLO DI MONTALCINO Corte Alla Flora Toscana, Italy	1		105

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 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 Miller Light 4.2%	5
LAGER Moody Tongue Toasted Rice 5.5%	8
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
FRUIT BEER Abita Purple Haze 4.2%	6
CIDER Bold Rock (16 oz) 4.7%	7
WHEAT BEER Allagash White 5.2%	8
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
SELTZER Nutrl Pineapple 5.8%	8
SELTZER High Noon Watermelon 5.8%	8
NON ALCOHOLIC Stella Artois Liberte	6

