

DINNER
SERVED TUESDAY - SUNDAY



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

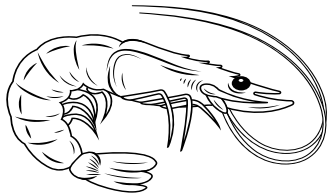
STEAK TARTARE* GFM 17
fried creamy egg yolk, shallots,
dijon, worcestershire,
pickles, colatura, toasted baguette

GOAT CHEESE FRITTERS 12
romesco, hot honey

GRILLED OYSTERS GFM 17
garlic butter, parmesan, breadcrumbs

DRUNKEN MUSSELS GFM 16
shallots & cajun butter, 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

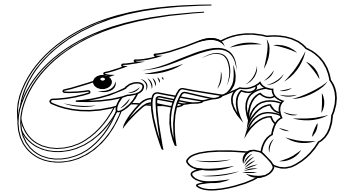
AHI TUNA "NACHOS" 14
seared tuna, wonton chips,
sweet chili aioli

CRISPY OKRA 11
tangy lagarde sauce

CRISPY CALAMARI 16
sweet and sour


SALMON BITES 11
fried atlantic salmon, lagarde sauce

RICOTTA SPREAD GFM 14
candied pecans, acorn squash,
confit cherry tomato, fig balsamic,
toasted baguette

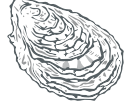


OYSTERS

ON THE HALF SHELL*



Served With



COCKTAIL SAUCE · MIGNONETTE · HORSERADISH

MKT. PRICE

SALADS

Add Chicken \$9, Shrimp \$13, 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, parmesan grit cake, port reduction

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

ATLANTIC SALMON* GF 24
herb crusted salmon, broccoli, potatoes, carrots,
cajun beurre blanc

PAN SEARED TROUT GF 25
acorn squash, brussel, cauliflower,
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 Plain or Cajun.....6
TATER TOTS.....6
CRISPY BRUSSELS.....9
CRISPY SMASHED POTATOES.....7
MAC N CHEESE.....9
ROASTED BROCCOLI.....9

DESSERT

BREAD PUDDING 10
spicy caramel, vanilla ice cream

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

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

CREME BRULEE 11
strawberry

BIG FAT CHOCOLATE CAKE 12
vanilla ice cream

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