

LOCALLY SOURCED  
SEASONALLY INSPIRED  
EXEC. CHEF RONALD ARMOUR



WEDNESDAYS  
ENJOY  
1/2 OFF  
BOTTLES OF WINE

# BRUNCH

THE OYSTER BAR  
AVAILABLE DAILY

RAW OR GRILLED



**THE EVANS**  
2 buttermilk pancakes, honey butter, maple syrup, scrambled eggs, bacon or andouille sausage  
**\*2 stacks of buttermilk pancakes 12**

**THE LAGARDE PLATE GF**  
3 eggs any style, andouille sausage, tomato, cheesy grits

**FRIED CHICKEN FRENCH TOAST**  
challah bread, fried chicken tender, maple syrup

**SHRIMP AND GRITS GF**  
cheesy grits, gulf shrimp, tasso ham, cherry tomatoes, cajun tomato cream sauce

**POTATO HASH GF**  
over medium eggs, potatoes, tasso ham, andouille sausage, onions, peppers, sun-dried tomatoes, spicy aioli

**SMOKED SALMON BENEDICT**  
18 potato cake, smoked salmon, poached eggs, avocado, herb hollandaise, citrus greens

**FRIED SHRIMP PO BOY**  
16 lettuce, tomato, pickles, remoulade, fries or tots

**BREAKFAST SMASH BURGER**  
18 two house-ground patties, american cheese, grilled onions, bacon, lagarde sauce, over medium egg, fries or tots

**FRIED EGG BLT SANDWICH**  
22 fried egg, tomato jam, cheddar cheese, ham, bacon, tomato, cheesy grits

**CHICKEN BISCUIT**  
17 fried chicken thigh, handmade buttermilk biscuit, fried egg, cheddar cheese, brunch potatoes  
**\*add side sausage gravy 4**

**STEAK AND EGGS GFM**  
19 ribeye, two sunny side eggs, pico de gallo, breakfast potatoes **32**

**HOUSE MADE CINNAMON ROLL**  
19 served in a skillet, cream cheese **13**

**YOGURT BOWL GF**  
19 granola, mixed fruit, local honey, fresh mint **13**

**ADD A SIDE:**

- HANDMADE BISCUIT..... 6
- BACON EA..... 1.75
- HAM..... 4
- ANDOUILLE SAUSAGE..... 5
- FRIES OR TOTS..... 6
- BREAKFAST POTATOES..... 7
- CHEESY GRITS..... 7
- MAC N CHEESE..... 9

**BUILD AN \$17 OMELETTE** — CHOOSE 3 TOPPINGS | EXTRA VEGGIES + \$.50 EA | EXTRA MEAT/CHEESE + \$.75 EA

VEGGIES:

mushrooms, peppers, spinach, onions, diced tomatoes, jalapenos

MEAT:

ham, andouille sausage, bacon

CHEESE:

cheddar, american, pepper jack, goat cheese, feta crumbles

# SOCIAL BITES

**NOLA BBQ SHRIMP**  
19 abita amber, butter, spicy garlic black pepper, toasted french baguette  
**garlic shrimp available**

**RICOTTA SPREAD**  
13 whipped ricotta, fig balsamic, hot honey, smoked paprika, toasted baguette

**OXTAIL GUMBO**  
16 braised oxtail, peppers, onions, veal broth, jasmine rice,  
**classic gumbo available**

**CHICKEN WINGS**  
8/16 8 wings w/ ranch or blue cheese flavors: buffalo, korean gochujang or bbq

**DEVEILED EGGS GF**  
13 plain or weekly special

**SHRIMP & CRAWFISH DIP**  
16 creamy cheesy dip, toasted baguette

**FRIED OKRA**  
12 lagarde sauce

**BRISKET LOADED TOTS**  
14 smoked brisket, cheese fondue, house bbq sauce

**GOAT CHEESE FRITTERS**  
12 romesco, hot honey

**CRISPY CALAMARI**  
17 calamari, zucchini, sweet and sour sauce

**SALMON BITES**  
14 fried atlantic salmon, lagarde sauce

# SALADS

**ADD TO ANY SALAD:**

CHICKEN 9

SALMON 15

SHRIMP 13

**ROASTED PEAR SALAD GFM**  
12 roasted red pears, mixed heritage greens, crispy onions, port wine vinaigrette, goat cheese, candied pecans

**KALE & ARUGULA SALAD GF**  
12 quinoa, feta cheese, dried cranberries, pumpkin seeds, orange supremes, orange vinaigrette

**RUSTIC CAESAR SALAD GFM**  
11 romaine, parmesan, croutons, bacon, cherry tomatoes

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.

GF: Gluten free



GFM: Gluten free modified

# DRINKS

## BOTTOMLESS MIMOSA | 25.99<sup>PP</sup>

CHOOSE FROM OJ, PEACH OR STRAWBERRY



### SPARKLING & ROSÉ

	GLASS	BOTTLE
PROSECCO <i>Poggio Costa</i> , Veneto, Italy	11	44
SPARKLING ROSÉ CAVA Casteller, Barcelona, Spain	13	52
ROSÉ Hogwash, Napa, California	12	48
CHAMPAGNE Veuve Clicquot, Champagne, France	-	99

### WHITE WINES

	GLASS	BOTTLE
PINOT GRIGIO <i>Luna Nuda</i> , Trentino Alto Adige, Italy	11	44
PINOT GRIGIO Andrian, Trentino Alto Adige, Italy	12	48
BORDEAUX BLANC Chateau Fage, Bordeaux, France	13	52
RIESLING Leitz Rheingau, Germany	13	52
SAUVIGNON BLANC Saint Roch, Loire Valley, France	13	52
SAUVIGNON BLANC Whitehaven, New Zealand	12	48
CHARDONNAY Fess Parker, Santa Barbara, California	13	52
ALBARIÑO Columma, Rias Baixas, Spain	14	56
SANCERRE Domaine Thomas Et Fils, Sancerre, France	-	75

### RED WINES

	GLASS	BOTTLE
PINOT NOIR <i>Sean Minor</i> , North Coast, California	12	48
PINOT NOIR Domaine De Valmoissine, Burgundy, France	13	52
CHIANTI CLASSICO Rocca Delle Macie, Toscana, Italy	13	52
NEBBIOLO Terzetto, Piemonte, Italy	14	56
MONTEPULCIANO Costa Di Moro, Abruzzo, Italy	12	48
TEMPRANILLO Torremoron, Ribera Del Duero, Spain	12	48
MALBEC GOLDEN RESERVE, Trivento Mendoza, Argentina	13	52
BORDEAUX Les Hauts De Lagarde, Bordeaux, France	13	52
CABERNET Chop Shop, North Coast, California	12	48
CABERNET The Prisoner Unshackled, Sonoma, California	14	56
CABERNET Hill Family Estate, Napa, California	-	95
AMARONE DELLA VALPOLICELLA Villa Loren, Veneto, Italy	-	90

### BEER

	GLASS
IPA <i>Terrapin Hopsecutioner</i> 7.3%	6
HAZY IPA Social Fox Tumblefield 6.5%	6
PALE ALE Sweetwater 420 5.7%	6
PILSNER Wiseacre Tiny Bomb 4.5%	6
PILSNER Miller Lite 4.2%	5
LAGER Menabrea Italian Bionda 4.8%	7
LAGER Miller High Life 4.6%	5
LAGER Pabst Blue Ribbon (16 oz) 4.7%	4
LAGER Budweiser 5%	5
LIGHT LAGER Michelob Ultra 4.2%	5
FRUIT BEER Abita Purple Haze 4.2%	6
CIDER Bold Rock (16 oz) 4.7%	8
WHEAT BEER Allagash White 5.2%	8
SELTZER High Noon Watermelon 5.8%	8
NON ALCOHOLIC Stella Artois Liberte	6

## SPECIALTY COCKTAILS

### SOPRANO'S | 15

Louisiana Oxbow White & Dark Rum, Ginger-Serrano-Pineapple Syrup, Blackberry Liqueur, Lemon

### SMOKED & SPICED FASHIONED | 15

Elijah Craig, Spiced-Cinnamon-Brown Sugar Syrup, Orange & Angostura Bitters, Hickory Smoke

### VOODO-RITA | 15

Hibiscus-Infused Altos Blanco, Habanero Agave, Orange Liqueur, Lime, Tajin Rim

### LEMON GROVE | 15

Tulsi Gin, House Made Lemon-Basil-Coriander Tonic

### GARDEN DISTRICT | 15

Belvedere Vodka, Grapefruit Liqueur, Rosemary Syrup, Lemon

### RUM SAZERAC | 15

Campesino Dark & White Rum, Peychaud's Bitters, Sugar, Absinthe



### FROZEN

### ESPRESSO MARTINI | 14

Belvedere Vodka, Cold Brew, Coffee Liqueur, Irish Cream

### MARGARITA | 14

Ask Your Server For Todays Flavor.

### HURRICANE | 14

Campesino Dark & White Rum, Passion Fruit, Orange, Lime



### ZERO PROOF

### BLACKBERRY FIZZ | 9

Muddled Blackberry, Orgeat, Pineapple, Lemon, Soda

### STRAWBERRY BASIL BASH | 9

Strawberry, Basil Syrup, Lemon, Ginger Beer



@LAGARDEATL