

LOCALLY SOURCED
SEASONALLY INSPIRED
EXEC. CHEF RONALD ARMOUR



★ WEDNESDAYS
ENJOY ½ OFF
BOTTLES OF WINE ★

SOCIAL BITES

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

AHI TUNA NACHOS^{GF} 15
seared tuna, wonton chips, sweet chili aioli

CREOLE MEATBALLS 14
beef & chicken meatballs, creole sauce

DEVEILED EGGS^{GF} 11
plain or weekly special

CREAMY GARLIC SHRIMP 19
evoo, golden garlic, white wine, cream

NOLA BBQ SHRIMP 19
abita amber, butter, garlic black pepper, toasted french baguette

ANGRY POTATOES 18
crispy smashed potatoes, calabrian chili peppers, garlic aioli

DRUNKEN MUSSELS^{GFM} 18
shallots & cajun butter, white wine, garlic, toasted french bread

SHRIMP & CRAWFISH DIP 16
creamy cheesy dip, toasted baguette

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

SALMON BITES 14
fried atlantic salmon, lagarde sauce

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

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

CRISPY CALAMARI 17
calamari, zucchini, sweet and sour sauce

FRIED OKRA 12
lagarde sauce

BRUSSELS SPROUT^{GF} 11
sautéed brussels, sun-dried tomatoes, garlic, hot bourbon honey

GOAT CHEESE FRITTERS 12
romesco, hot honey

PREMIUM OYSTERS



COCKTAIL SAUCE, MIGNONETTE, AND HORSERADISH

\$2 RAW

\$3²⁵ GRILLED

BUTTER, PARMESAN, AND BREAD CRUMBS

TUESDAY-FRIDAY

SALADS

ADD TO ANY SALAD:

CHICKEN 9 STEAK 18 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

GRANDE

BAYOU PASTA 24
chicken, shrimp, tasso ham, andouille sausage, peppers, cajun tomato cream sauce

JAMBALAYA^{GF} 24
rice, shrimp, chicken, andouille sausage, green peppers

LAGARDE RIBEYE N' FRIES^{*GFM} 36
10oz ribeye, cajun bearnaise, crispy fries

RICH BOY LOBSTER TAIL 39
butter-poached lobster, smoked paprika, chives, garlic-basted french bread, crispy roasted potatoes

ATLANTIC SALMON^{*GFM} 25
herb crusted salmon, broccoli, potatoes, carrots, cajun beurre blanc

RED BEANS AND RICE^{GF} 19
camellia red beans, jasmine rice, andouille sausage, tasso ham

CHICKEN ETOUFFEE 22
pan roasted airline chicken breast, sun-dried tomatoes fried rice

LAGARDE SMASH BURGER 18
two house-ground patties, pepper jack cheese, garlic aioli, onion-bacon marmalade, fries or tots

SHRIMP PO'BOY 19
lettuce, tomato, pickles, remoulade, fries or tots

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

SPARKLING & ROSÉ

	GLASS	BOTTLE
PROSECCO <i>Poggio Costa, Veneto, Italy</i>	11	44
SPARKLING ROSÉ CAVA <i>Casteller, Barcelona, Spain</i>	13	52
ROSÉ <i>Hogwash, Napa, California</i>	12	48
CHAMPAGNE <i>Veuve Clicquot, Champagne, France</i>	-	109

WHITE WINES

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

RED WINES

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

BEER

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

VOODOO-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