

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-THURSDAY

SALADS

- 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

ADD TO ANY SALAD:

CHICKEN 9 STEAK 18 SALMON 15 SHRIMP 13

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
- RED BEANS AND RICE^{GF}** 19
camellia red beans, jasmine rice, andouille sausage, tasso ham
- CHICKEN ETOUFFEE^{GFM}** 22
pan roasted airline chicken breast, sun-dried tomatoes fried rice
- LAGARDE RIBEYE N' FRIES*^{GFM}** 36
10oz ribeye, cajun bearnaise, crispy fries
- ATLANTIC SALMON*^{GFM}** 25
herb crusted salmon, broccoli, potatoes, carrots, cajun beurre blanc
- SHRIMP PO'BOY** 19
lettuce, tomato, pickles, remoulade, fries or tots
- RICH BOY LOBSTER TAIL** 39
butter-poached lobster, smoked paprika, chives, garlic-basted french bread, crispy roasted potatoes
- LAGARDE SMASH BURGER** 19
two house-ground patties, pepper jack cheese, garlic aioli, onion-bacon marmalade, fries or tots

DESSERTS

- Bread Pudding**
Chocolate Chip Bread Pudding, Brandy Caramel Sauce, Vanilla Ice Cream
- Bombas**
Lagarde's version of Beignets
Ricotta Doughnuts, Local Honey, Bourbon Glaze, Whipped Cream
- Creme Brulée**
Silky, Slow-Baked, Vanilla Custard.
Caramelized Sugar Crust, Strawberry
- Blueberry Cheesecake**
Baked Cheesecake. Buttery Oreo Crust.
Wild Blueberry Compote, Whipped Cream

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

FROZEN

ESPRESSO MARTINI | 15

Belvedere Vodka, Cold Brew, Coffee Liqueur, Irish Cream

MARGARITA | 15

Ask Your Server For Todays Flavor.

HURRICANE | 15

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



SPECIALTY COCKTAILS

VOODO-RITA | 15

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

PEACH & SMOKE OLD FASHIONED | 16

Elijah Craig, Peach Syrup, Orange & Angostura Bitters,
Hickory Smoke

GARDEN DISTRICT | 16

Belvedere Vodka, Grapefruit Liqueur,
Rosemary Syrup, Lemon

SOPRANO'S | 15

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

RUM SAZERAC | 15

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

LEMON GROVE | 15

Tulsi Gin, House Made Lemon-Basil-Coriander Tonic



ZERO PROOF

BLACKBERRY FIZZ | 10

Muddled Blackberry, Orgeat, Pineapple, Lemon, Soda

STRAWBERRY BASIL BASH | 10

Strawberry, Basil Syrup, Lemon, Ginger Beer