

LOCALLY SOURCED
SEASONALLY INSPIRED
EXEC. CHEF RONALD ARMOUR



WEDNESDAYS
ENJOY
1/2 OFF
BOTTLES OF WINE

BRUNCH

THE EVANS

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

THE LAGARDE PLATE

3 eggs any style, andouille sausage, tomato, cheesy grits

FRIED CHICKEN FRENCH TOAST

challah bread, fried chicken tender, maple syrup

SHRIMP AND GRITS

cheesy grits, gulf shrimp, tasso ham, cherry tomatoes, cajun tomato cream sauce

POTATO HASH

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

SMOKED SALMON BENEDICT

potato cake, smoked salmon, poached eggs, avocado, herb hollandaise, citrus greens

FRIED SHRIMP PO BOY

lettuce, tomato, pickles, remoulade, fries or tots

BREAKFAST SMASH BURGER

two house-ground patties, american cheese, grilled onions, bacon, lagarde sauce, over medium egg, fries or tots

FRIED EGG BLT SANDWICH

fried egg, tomato jam, cheddar cheese, ham, bacon, tomato, cheesy grits

CHICKEN BISCUIT

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

STEAK AND EGGS

ribeye, two sunny side eggs, pico de gallo, breakfast potatoes

HOUSE MADE CINNAMON ROLL

served in a skillet, cream cheese

ADD A SIDE:

HANDMADE BISCUIT.....	6.75
BACON 3pc.....	5.25
HAM.....	4.15
ANDOUILLE SAUSAGE.....	5.55
FRIES OR TOTS.....	6.00
BREAKFAST POTATOES.....	7.00
CHEESY GRITS.....	7.00
MAC N CHEESE.....	9.00
SAUSAGE GRAVY.....	5.00

THE OYSTER BAR
AVAILABLE DAILY

RAW
OR
GRILLED



BUILD AN \$17 OMELETTE — CHOOSE 3 TOPPINGS | EXTRA VEGGIES + \$.65 EA | EXTRA MEAT/CHEESE + \$.85 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

whole shrimp, abita amber, butter, garlic, black pepper, toasted french baguette

RICOTTA SPREAD

whipped ricotta, fig balsamic, hot honey, smoked paprika, toasted baguette

OXTAIL GUMBO "classic gumbo available"

braised oxtail, peppers, onions, veal broth, jasmine rice,

FRIED OKRA

lagarde sauce

GOAT CHEESE FRITTERS

romesco, hot honey

BRISKET LOADED TOTS

smoked brisket, cheese fondue, house bbq sauce

CHICKEN WINGS

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

DEVEILED EGGS

plain or weekly special

SHRIMP & CRAWFISH DIP

creamy cheesy dip, toasted baguette

CREAMY GARLIC SHRIMP

whole shrimp, evo, golden garlic, white wine, cream

CRISPY CALAMARI

calamari, zucchini, sweet and sour sauce

SALMON BITES

fried atlantic salmon, lagarde sauce

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

SALADS

ADD TO ANY SALAD:

CHICKEN 9

SALMON 15

SHRIMP 13

ROASTED PEAR SALAD

roasted red pears, mixed heritage greens, crispy onions, port wine vinaigrette, goat cheese, candied pecans

KALE & ARUGULA SALAD

quinoa, feta cheese, dried cranberries, pumpkin seeds, orange supremes, orange vinaigrette

RUSTIC CAESAR SALAD

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.

DRINKS

BRUNCH MIMOSA EXPERIENCE

Mimosa Service \$34

Bottle of Opera Prima, Choice of OJ, Grapefruit or Pineapple

Premium Mimosa Service \$48

Bottle of Crémant, OJ, Grapefruit and Pineapple

Super Premium Mimosa Service \$99

Bottle of Veuve Clicquot, OJ, Grapefruit and Pineapple



SPARKLING & ROSÉ

SPARKLING ROSÉ CAVA Casteller, Barcelona, Spain

ROSÉ Hogwash, Napa, California

GLASS BOTTLE

13 52

12 48

WHITE WINES

ALBARIÑO Columma, Rias Baixas, Spain

PINOT GRIGIO Luna Nuda, Trentino Alto Adige, Italy

PINOT GRIGIO Andrian, Trentino Alto Adige, Italy

BORDEAUX BLANC Chateau Fage, Bordeaux, France

RIESLING Carl Graff, Germany

SAUVIGNON BLANC Saint Roch, Loire Valley, France

SAUVIGNON BLANC Whitehaven, New Zealand

SAUVIGNON BLANC, Robert Mondavi, Napa Valley, California

CHARDONNAY Fess Parker, Santa Barbara, California

GLASS BOTTLE

14 56

11 44

12 48

13 52

13 52

13 52

12 48

16 64

13 52

RED WINES

PINOT NOIR Sean Minor, North Coast, California

PINOT NOIR Domaine De Valmoissine, Burgundy, France

CHIANTI Monrosso, Toscana, Italy

NEBBIOLO Terzetto, Piemonte, Italy

MONTEPULCIANO Costa Di Moro, Abruzzo, Italy

MERLOT Northstar Polaris, Columbia, WA

TEMPRANILLO Torremoron, Ribera Del Duero, Spain

MALBEC GOLDEN RESERVE, Trivento Mendoza, Argentina

BORDEAUX Les Hauts De Lagarde, Bordeaux, France

CABERNET Chop Shop, North Coast, California

CABERNET The Prisoner Unshackled, Sonoma, California

CABERNET Hill Family Estate, Napa, California

GLASS BOTTLE

12 48

13 52

13 52

14 56

12 48

14 56

12 48

13 52

13 52

12 48

14 56

- 95

BEER

IPA Terrapin Hopsecutioner 7.3%

HAZY IPA Social Fox Tumblefield 6.5%

PALE ALE Sweetwater 420 5.7%

PILSNER Wiseacre Tiny Bomb 4.5%

PILSNER Miller Lite 4.2%

LAGER Menabrea Italian Bionda 4.8%

LAGER Miller High Life 4.6%

LAGER PBR (16 oz) 4.7%

LIGHT LAGER Michelob Ultra 4.2%

FRUIT BEER Abita Purple Haze 4.2%

CIDER Bold Rock (16 oz) 4.7%

WHEAT BEER Allagash White 5.2%

SELTZER High Noon Watermelon 5.8%

NON ALCOHOLIC Stella Artois Liberte

GLASS

6

6

6

6

5

7

5

4

5

6

8

8

8

6

FROZEN

ESPRESSO MARTINI | 15

Vodka, Cold Brew, Coffee Liqueur, Irish Cream

MARGARITA | 15

Ask Your Server For Todays Flavor.

HURRICANE | 15

Campesino 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

RUM SAZERAC | 15

Campesino 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