

LOCALLY SOURCED
SEASONALLY INSPIRED
EXEC. CHEF RONALD ARMOUR



TUE - THUR
\$2
RAW OYSTER

WEDNESDAYS
ENJOY
½ OFF
BOTTLES OF WINE

FIRST 200 RAW OYSTERS
TUES-THURS ARE \$1

BRUNCH

THE EVANS 2 buttermilk pancakes, honey butter, maple syrup, scrambled eggs, bacon or andouille sausage *2 stacks of buttermilk pancakes 12	19	SMOKED SALMON BENEDICT potato cake, smoked salmon, poached eggs, avocado, herb hollandaise, citrus greens	19	STEAK AND EGGS two sunny side eggs, pico de gallo, breakfast potatoes	36
THE LAGARDE PLATE 3 eggs any style, andouille sausage, tomato, cheesy grits	17	FRIED SHRIMP PO BOY lettuce, tomato, pickles, remoulade, fries or tots	21	ADD A SIDE:	
FRIED CHICKEN FRENCH TOAST challah bread, fried chicken tender, maple syrup	19	BREAKFAST SMASH BURGER two house-ground patties, american cheese, grilled onions, bacon, lagarde sauce, over medium egg, fries or tots	20	HANDMADE BISCUIT.....	6.75
SHRIMP AND GRITS cheesy grits, gulf shrimp, tasso ham, cherry tomatoes, cajun tomato cream sauce	23	FRIED EGG BLT SANDWICH fried egg, tomato jam, cheddar cheese, ham, bacon, tomato, cheesy grits	18	BACON 3pc.....	5.25
POTATO HASH over medium eggs, potatoes, tasso ham, andouille sausage, onions, peppers, sun-dried tomatoes, spicy aioli	19	CHICKEN BISCUIT fried chicken thigh, handmade buttermilk biscuit, fried egg, cheddar cheese, brunch potatoes *add side sausage gravy 4	18	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 \$18 — 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	21	CHICKEN WINGS 8 wings w/ ranch or blue cheese flavors: buffalo, korean gochujang or bbq	16
RICOTTA SPREAD whipped ricotta, fig balsamic, hot honey, smoked paprika, toasted baguette	13	DEVEILED EGGS plain or weekly special	12
OXTAIL GUMBO "classic gumbo available" braised oxtail, peppers, onions, veal broth, jasmine rice,	17	SHRIMP & CRAWFISH DIP creamy cheesy dip, toasted baguette	16
FRIED OKRA lagarde sauce	12	CREAMY GARLIC SHRIMP whole shrimp, evoo, golden garlic, white wine, cream	21
GOAT CHEESE FRITTERS romesco, hot honey	14	CRISPY CALAMARI calamari, zucchini, sweet and sour sauce	20
BRISKET LOADED TOTS smoked brisket, cheese fondue, house bbq sauce	17	SALMON BITES fried atlantic salmon, lagarde sauce	16

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 Crust. Wild Blueberry Compote, Whipped Cream

SALADS

ADD TO ANY SALAD:

CHICKEN 10 SALMON 16 SHRIMP 14 TUNA 19

ROASTED PEAR SALAD roasted red pears, mixed heritage greens, crispy onions, port wine vinaigrette, goat cheese, candied pecans	13	KALE & ARUGULA SALAD quinoa, feta cheese, dried cranberries, pumpkin seeds, orange supremes, orange vinaigrette	14	RUSTIC CAESAR SALAD romaine, parmesan, croutons, bacon, cherry tomatoes	14
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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

CHOICE OF OJ, GRAPEFRUIT OR PINEAPPLE

1 - Mimosa Service \$36

Bottle of Opera Prima Brut

2 -Select Mimosa Service \$ 46

Bottle of Prosecco Poggio Costa Brut

3 - Premium Mimosa Service \$49

Bottle of Champagne Style Louis Pommery Brut

4 - Super Premium Mimosa Service \$119

Bottle of Veuve Clicquot Brut



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

GLASS BOTTLE

12 48

13 52

13 52

14 56

12 48

14 56

12 48

13 52

13 52

12 48

14 56

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

FRUIT BEER Abita Purple Haze 4.2%

WHEAT BEER Allagash White 5.2%

NON ALCOHOLIC Stella Artois Liberte

6

6

6

6

5

7

5

4

6

6

8

6

FROZEN

ESPRESSO MARTINI | 15

Belvedere Vodka, Cold Brew, Coffee Liqueur, Irish Cream

MARGARITA| 15

Ask Your Server For Todays Flavor.



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 | 12

Muddled Blackberry, Orgeat, Pineapple, Lemon, Soda

STRAWBERRY BASIL BASH | 12

Strawberry, Basil Syrup, Lemon, Ginger Beer

GOLDEN BLOOM | 13

N/A Elderflower Liqueur, Real Passion Fruit, Fresh Lime Juice



@LAGARDEATL