

LOCALLY SOURCED
SEASONALLY INSPIRED
EXEC. CHEF RONALD ARMOUR



WEDNESDAYS
ENJOY ½ OFF BOTTLES OF WINE

★
TUES - THURS
\$1 RAW OYSTERS (FIRST 500 DAILY)

SOCIAL
BITES

- OXTAIL GUMBO

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

17
- AHI TUNA NACHOS

seared tuna, wonton chips, sweet chili aioli

15
- CREOLE MEATBALLS

beef & chicken meatballs, creole sauce

15
- DEVEILED EGGS

plain or weekly special

12
- CREAMY GARLIC SHRIMP

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

21

- NOLA BBQ SHRIMP

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

21
- ANGRY POTATOES

crispy smashed potatoes, calabrian chili peppers, garlic aioli

12
- DRUNKEN MUSSELS

shallots & cajun butter, white wine, garlic, toasted french bread

19
- SHRIMP & CRAWFISH DIP

creamy cheesy dip, toasted baguette

16
- BRISKET LOADED TOTS

smoked brisket, cheese fondue, house bbq sauce

17
- SALMON BITES

fried atlantic salmon, lagarde sauce

16

- RICOTTA SPREAD

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

13
- CHICKEN WINGS

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

16
- CRISPY CALAMARI

calamari, zucchini, sweet and sour sauce

20
- FRIED OKRA

lagarde sauce

12
- BRUSSELS SPROUT

sautéed brussels, sun-dried tomatoes, garlic, hot bourbon honey

12
- GOAT CHEESE FRITTERS

romesco, hot honey

14



PREMIUM
OYSTERS

COCKTAIL SAUCE,
MIGNONETTE, AND
HORSERADISH

\$2^{RAW}

\$3²⁵^{GRILLED}

BUTTER,
PARMESAN, AND
BREAD CRUMBS

TUESDAY-THURSDAY

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

GRANDE

- BAYOU PASTA

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

25
- JAMBALAYA

rice, shrimp, chicken, andouille sausage, green peppers

25
- RED BEANS AND RICE

camellia red beans, jasmine rice, andouille sausage, tasso ham

21
- CHICKEN ETOUFFEE

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

25
- LAGARDE RIBEYE N' FRIES*

10oz ribeye, cajun bearnaise, crispy fries

39
- ATLANTIC SALMON*

herb crusted salmon, broccoli, potatoes, carrots, cajun beurre blanc

29
- SHRIMP PO'BOY

lettuce, tomato, pickles, remoulade, fries or tots

21
- LOBSTER FETTUCINE

lobster bisque cream, shrimp, baby spinach, confit cherry tomatoes, roasted garlic, lemon zest, parmigiano reggiano

39
- LAGARDE SMASH BURGER

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

20

DESSERTS

- Bread Pudding

Chocolate Chip Bread Pudding, Brandy Caramel Sauce, Vanilla Ice Cream
- Bombas

Lagarde's version of Beignets Ricotta Doughnuts, 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

DRINKS

SPARKLING & ROSÉ

	GLASS	BOTTLE
SPARKLING <i>Opera Prima, Spain</i>	12	36
PROSECCO <i>Poggio Costa, Veneto, Italy</i>	14	46
CHAMPAGNE STYLE, Louis Pommery Reserve, CA	-	49
SPARKLING ROSÉ CAVA Casteller, Barcelona, Spain	14	46
ROSÉ Hogwash, Napa, California	13	39
CHAMPAGNE Veuve Clicquot, Champagne, France	-	119

WHITE WINES

	GLASS	BOTTLE
ALBARIÑO Columma, Rias Baixas, Spain	14	56
PINOT GRIGIO Luna Nuda, Trentino Alto Adige, Italy	11	44
PINOT GRIGIO Andrian, Trentino Alto Adige, Italy	12	48
BORDEAUX BLANC Chateau Fage, Bordeaux, France	13	52
RIESLING Carl Graff, Germany	13	52
SAUVIGNON BLANC Saint Roch, Loire Valley, France	13	52
SAUVIGNON BLANC Whitehaven, New Zealand	12	48
SAUVIGNON BLANC, Robert Mondavi, Napa Valley, California	16	64
CHARDONNAY Fess Parker, Santa Barbara, California	13	52

RED WINES

	GLASS	BOTTLE
PINOT NOIR Sean Minor, North Coast, California	12	48
PINOT NOIR Domaine De Valmoissine, Burgundy, France	13	52
CHIANTI Monrosso, Toscana, Italy	13	52
NEBBIOLO Terzetto, Piemonte, Italy	14	56
MONTEPULCIANO Costa Di Moro, Abruzzo, Italy	12	48
MERLOT Northstar Polaris, Columbia, WA	14	56
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

BEER

IPA Terrapin Hopsecutioner 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 PBR (16 oz) 4.7%	4	
LIGHT LAGER Michelob Ultra	6	
FRUIT BEER Abita Purple Haze 4.2%	6	
WHEAT BEER Allagash White 5.2%	8	
NON ALCOHOLIC Stella Artois Liberte	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