DINNER TUESDAY - SUNDAY | **BRUNCH** SATURDAY + SUNDAY

LOCALLY SOURCED
SEASONALLY INSPIRED
EXEC. CHEF RONALD ARMOUR

LAGARDE
Bon Temps
AMERICAN ★ EATERY

WEDNESDAYS
ENJOY ½ OFF BOTTLES OF WINE
★
FRIDAY - SATURDAY - SUNDAY
$59 UNLIMITED RIBEYE & FRIES

SOCIAL BITES

OXTAIL GUMBO 18
braised oxtail, peppers, onions, veal broth, jasmine rice,
classic gumbo available

AHI TUNA NACHOS 15
seared tuna, wonton chips, sweet chili aioli

CREOLE MEATBALLS 15
beef & chicken meatballs, creole sauce

DEVILED EGGS 12
plain or weekly special

CREAMY GARLIC SHRIMP 21
whole shrimp, evoo, golden garlic, white wine, cream

NOLA BBQ SHRIMP 21
whole shrimp, abita amber, butter, garlic black pepper, toasted french baguette

ANGRY POTATOES 12
crispy smashed potatoes, calabrian chili peppers, garlic aioli

DRUNKEN MUSSELS 19
shallots & cajun butter, white wine, garlic, toasted french bread

SHRIMP & CRAWFISH DIP 16
creamy cheesy dip, toasted baguette

BRISKET LOADED TOTS 17
smoked brisket, cheese fondue, house bbq sauce

SALMON BITES 16
fried atlantic salmon, lagarde sauce

DINNER

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 20
calamari, zucchini, sweet and sour sauce

FRIED OKRA 12
lagarde sauce

BRUSSELS SPROUT 12
sautéed brussels, sun-dried tomatoes, garlic, hot bourbon honey

GOAT CHEESE FRITTERS 14
romesco, hot honey

PREMIUM OYSTERS

COCKTAIL SAUCE, MIGNONETTE, AND HORSERADISH

TUESDAY-THURSDAY

$1 RAW

$3.25 GRILLED

BUTTER, PARMESAN, AND BREAD CRUMBS

SALADS

ADD TO ANY SALAD:
CHICKEN 12 SALMON 16 SHRIMP 14 TUNA 19

ROASTED PEAR SALAD 13
roasted red pears, mixed heritage greens, crispy onions, port wine vinaigrette, goat cheese, candied pecans

KALE & ARUGULA SALAD 14
quinoa, feta cheese, dried cranberries, pumpkin seeds, orange supremes, orange vinaigrette

RUSTIC CAESAR SALAD 14
romaine, parmesan, croutons, bacon, cherry tomatoes

GRANDE

BAYOU PASTA 25
chicken, shrimp, tasso ham, andouille sausage, peppers, cajun tomato cream sauce

JAMBALAYA 25
rice, shrimp, chicken, andouille sausage, green peppers

RED BEANS AND RICE 21
camellia red beans, jasmine rice, andouille sausage, tasso ham

CHICKEN ETOUFFEE 25
pan roasted airline chicken breast, sun-dried tomatoes fried rice

LAGARDE RIBEYE N' FRIES* 42
10oz ribeye, cajun bearnaise, crispy fries

ATLANTIC SALMON* 29
herb crusted salmon, broccoli, potatoes, carrots, cajun beurre blanc

SHRIMP PO'BOY 21
lettuce, tomato, pickles, remoulade, fries or tots

LOBSTER FETTUCINE 39
lobster bisque cream, shrimp, baby spinach, confit cherry tomatoes, roasted garlic, lemon zest, parmigiano reggiano

LAGARDE SMASH BURGER 20
two house-ground patties, pepper jack cheese, garlic aioli, onion-bacon marmalade, fries or tots

DESSERTS

Bread Pudding 10
Chocolate Chip Bread Pudding, Brandy Caramel Sauce, Vanilla Ice Cream

Bombas 10
Lagarde's version of Beignets Ricotta Doughnuts, Bourbon Glaze, Whipped Cream

Creme Brulée 11
Silky, Slow-Baked, Vanilla Custard. Caramelized Sugar Crust, Strawberry

Blueberry Cheesecake 11
Baked Cheesecake. Buttery Crust. Wild Blueberry Compote, Whipped Cream

@LAGARDEATL

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

SPARKLING & ROSÉ

	GLASS	BOTTLE
SPARKLING House Brut, *France*	12	36
PROSECCO *Poggio Costa,* Veneto, *Italy*	14	46
CHAMPAGNE STYLE, Louis Pommery Reserve, *CA*	-	49
SPARKLING ROSÉ CAVA Casteller, Barcelona, *Spain*	14	46
ROSÉ Hogwash, Napa, *California*	13	39

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	14	56
SAUVIGNON BLANC Whitehaven, New Zealand	12	48
SAUVIGNON BLANC, Robert Mondavi, Napa Valley, California	16	64
CHARDONNAY Fess Parker, Santa Barbara, California	14	56

RED WINES

	GLASS	BOTTLE
PINOT NOIR Sean Minor, North Coast, California	13	52
PINOT NOIR Domaine De Valmoissine, Burgundy, France	14	56
CHIANTI Monrosso, Toscana, Italy	14	56
MONTEPULCIANO Costa Di Moro, Abruzzo, Italy	13	52
MERLOT Northstar Polaris, Columbia, WA	14	56
TEMPRANILLO Torremoron, Ribera Del Duero, Spain	12	48
MALBEC GOLDEN RESERVE, Trivento Mendoza, Argentina	14	56
BORDEAUX Les Hauts De Lagarde, Bordeaux, France	14	56
CABERNET Chop Shop, North Coast, California	12	48
CABERNET The Prisoner Unshackled, Sonoma, California	15	60

BEER

KÖLSCH Round Trip Instant Krüsch 4.2%	7
PILSNER Wiseacre Tiny Bomb 4.5%	7
PILSNER Miller Lite 4.2%	5
ITALIAN LAGER Menabrea Bionda 4.8%	9
MEXICAN LAGER Dos Equis 4.2%	6[50]
LAGER Miller High Life 4.6%	5
LAGER PBR (16 oz) 4.7%	5
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	7
CIDER Ace High Imperial Pineapple 8%	8

MINI MARTINI

Classic Martini (Gin or Vodka) | 9

DIRTY

LEMON DROP

COSMOPOLITAN

FRENCH

STRAWBERRY

PASSION FRUIT

★

FROZEN DRINKS

Ask Your Server For Today's Flavors

★

SPECIALTY COCKTAILS

LYCHEE MARTINI | 17
Lychee Juice & Soho Liquor, Lo-Fi Dry, Fresh

VOODO-RITA | 16
Hibiscus-Infused Altos Blanco, Habanero Agave, Orange Liqueur, Lime, Tajin Rim

PEACH & SMOKE OLD FASHIONED | 17
Elijah Craig, Peach Syrup, Orange & Angostura Bitters, Hickory Smoke

GARDEN DISTRICT | 17
Tito's Vodka, Grapefruit Liqueur, Rosemary Syrup, Lemon

EL DRAQUE MOJITO | 16
Campesino Rum, House-Infused Mint Syrup, Hand-Squeezed Citrus, Bubbly Soda

LEMON GROVE | 16
Tulsi Gin, House Made Lemon-Basil-Coriander Tonic

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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

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HOUSE MADE SELTZER

9

Lime, Lemon, Grapefruit, Orange, Cranberry Lime, Pineapple, Strawberry, Peach, Pomegranate

Available N.A.