



STARTERS

Cochon de Lait Fries

crispy hand cut french fries, aged white cheddar, house pulled pork

Hickory Smoked Baby Back Ribs

chicory barbeque sauce, southern cole slaw

New Orleans BBQ Shrimp

gulf shrimp, worcestershire, lemon, Louisiana hot sauce, black pepper, and rosemary, served with French Bread

Flash Fried Louisiana Oysters

horseradish, green tomato chow chow

Louisiana Crab and Spinach Casserole

crab infused béchamel, fresh cello spinach, and seasoned breadcrumbs
- with Louisiana lump crabmeat

Spicy Boiled Shrimp Cocktail

fried green tomatoes, chopped egg, scallions, served on a bed of Romaine lettuce

Garlic Crusted Chicken Wings

crystal honey glaze, brown garlic, buttermilk ranch

Crab Maison BLT

Louisiana crab salad, applewood smoked bacon, local tomatoes, green leaf lettuce, Leidenheimer's multigrain bread

Pressed Pork Sandwich

Chisesi ham, applewood smoked bacon, house pulled pork, dijon mustard, caramelized onions, swiss cheese, on traditional cubano bread

Louisiana Seafood Po Boy

Shrimp

Oyster

corn fried, tomato, lettuce, pickle jalapeño tartar sauce

Ole Saint Craft Burger

1/2 pound angus beef patty, aged cheddar cheese, smoked bacon, fried onion strings, honey bbq aioli served on pretzel bun with lettuce and tomato on the side

SOUPS & SALADS

Soup Du jour

chef's inspiration of the day

Gumbo Ya Ya

country gumbo with roasted chicken, andouille sausage, popcorn rice

Saint Salad

iceberg wedge, tomato, egg, bacon, blue cheese, red onion, choice of house made dressing

Louisiana Cobb Salad

avocado, egg, tomato, bacon, red onion, buttermilk ranch dressing

- with grilled shrimp
- with crabmeat
- ½ crabmeat ½ shrimp

Caesar Salad

hearts of romaine, garlic butter croutons, shaved parmesan, black pepper dressing

- with paillards of chicken
(grilled or southern fried)

ENTREES

Southern Catfish

creamy white beans and shrimp, crystal beurre blanc

Grilled Ribeye Steak

herbed house potatoes, green beans, creole meuniere

- add Louisiana Crabmeat
- add melted blue cheese

Mississippi Rabbit Pot Pie

rabbit confit, country vegetables served with puffed pastry

Louisiana Shrimp and Grits

gulf shrimp, jalapeño cheddar stone ground grits, Andouille sausage, piquillo peppers

Prime Pork Chop

12oz prime pork chop, molasses glazed sweet potatoes, bacon and tasso mustard greens, and southern comfort honey butter

SIDES

Stone Ground Grits

Pommes Frites

Farm Fresh Vegetables

Brussels Sprouts with Bacon