

EASTER MENU \$70

LAGNIAPPE

MAMAS BUTTERMILK BISCUITS
WITH HOUSE PEPPER JELLY

APPETIZERS

Choice of

GRANOLA PARFAIT

Honey Yogurt, Blood Oranges, Berries,
Pomegranates, Almonds, Spearmint

BOUTTE'S SOUTHERN GUMBO

Duck Confit, Gulf Shrimp, Fried Oysters,
Parsley Rice

NOLA STYLE CHARBROILED OYSTERS

Garlic Butter, Parmesan, Rosemary

LITTLE C'S PORK RIBS

Miso Glaze, Kimchi Cucumbers, Peanuts

CRISPY THAI SHRIMP

Cabbage Slaw, Thai Chili Sauce,
Cilantro Aioli

SEA FOOD MEZCAL MARTINI

Shrimp, Crabmeat, Avocado, Hearts of Palm,
Plantain, Charred Lime Chipotle Dressing

VICTORIA'S SALAD

Pickled Strawberries, White Asparagus, Spiced
Pecans, Pure Luck Feta, Candied Garlic
Vinaigrette

Split meals are not permitted. An automatic
20% gratuity will be applied to all bills. No
split checks for parties of 6 or more.

ENTREES

Choice of

BLACKENED REDFISH

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens,
Ham Hock Pot Liquor

STEAK & EGGS

Skirt Steak, Chimichurri, Scrambled Eggs, Potato Hash,
House Tortillas

CREOLE CRAWFISH NANTUA

Crispy Catfish, Scrambled Eggs, Mirliton-Corn Relish

ULTIMATE FRENCH TOAST

Bourbon Batter, Chaurice Sausage, Clabber Cream, Country
Fried Apples, Maple Syrup

SHRIMP AND GRITS

Sorghum-Glazed, Pickled Jalapeño-Pimento Cheese Grits,
Andouille-Tomato Mojo

FRIED CORNISH HEN & WAFFLE

Sweet Potato Waffle, Fried Quail Egg, Creamed Mustard
Greens, Sorghum Syrup

GRILLED LAMB CHOPS +12

Watercress-Apple Salad, Roasted Gold Potatoes, Yogurt-
Mint Crème, Chimichurri

THAI STYLE SNAPPER FOR TWO +10

Red Curry Gastrique & Thai Barbecue Sauce

DESSERT

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

VELVETY KEY LIME CHEESECAKE

Ginger-Beet Trio, White Chocolate Corn Flakes

TEXASSIPPI MUD PIE "PARFAIT"

Chipotle-Chocolate Mousse, Dulce de Leche,
Brownie, Pepita Crumble, Chantilly Cream

