



DINNER MENU

\$55 per person

LAGNIAPPE

Grilled Rosemary Flatbread
House Boursin, Citrus Marinated Olives

FIRST COURSE

Choice Of

Roasted Beet Carpaccio
Arugula, Goat Cheese, Pistachios, Avocado, Yogurt Dressing

Little C's Sticky Baby Back Ribs
Miso Glaze, Kimchi Cucumbers,
Spiced Peanuts

Romaine Wedge Salad
Tempura Okra, Heirloom Tomatoes, Candied Bacon,
Buttermilk Herb Dressing, Tarragon

Boutte's Southern Gumbo
Duck Confit, Gulf Shrimp, Fried Oysters,
Parsley Rice

SECOND COURSE

Choice Of

New Orleans Style BBQ Shrimp
Fried Green Tomatoes,
Cane Syrup-Mint Aioli Toast,
Fennel Slaw

Moroccan Style Lamb Stew
Braised Shank, Red Wine, Blood Oranges, Mint,
Coconut-Curry Roti

Grilled Pork Chop
Sorghum Glaze, Country Fried Apples,
Spoon Bread,
Butterbean Succotash

Market Vegetable Plate
See Server for Daily Selection

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

THIRD COURSE

Choice Of

Lemon Buttermilk Chess Pie
Cain Berries, Rosemary, Lime Zest,
Caramelized Meringue

Jamie's Praline Cheesecake
Bourbon Balls, Salted Caramel Sauce,
spiced Pecans

No Splits | Not available for parties larger than 8 | 20% Gratuity
will be added to tables 6+