



LUNCH

11:30am-2:00pm

STARTERS

Shrimp & Crab Ravigot garden vegetable crudité	18	Blue Crab & Corn Beignets Cajun brown butter, remoulade sauce	18
Orchard Harvest seasonal fruit & berries, cottage cheese or Greek yogurt, banana bread	15	Tasso Arancini mozzarella, roasted tomato & red pepper sauce	15
Shrimp, Blue Crab & Avocado Stack chilled shellfish, guacamole, spicy tomato coulis	19	Winter Squash Ravioli pumpkin, butternut, hazelnut, ricotta, spiced pecans, pickled red onion, sage-brown butter	14
Acadiana Honey Baked Brie & Fig rosemary olive oil crisp	18		

CAVIAR

Kaluga Caviar 150 blinis, crème fraîche, onions, egg, chives add a bottle of Taittinger \$39	Oscietra Caviar 200 blinis, crème fraîche, onions, egg, chives add a bottle of Taittinger \$39
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SOUPS & SALADS

SALAD ADDITIONS:

grilled chicken +\$6 | grilled shrimp +\$8 | blackened ahi tuna +\$15 | grilled steak +\$16

Soup of the Day chicken and andouille sausage	10	Italian Chopped Salad Tasso ham, salami, provolone dolce, cucumber, heirloom tomato, boiled egg, marinated chickpea, Castelvetrano olive, red wine vinaigrette	12
New Orleans Seafood Gumbo Louisiana shrimp, crawfish, and okra	10	Chopped Caesar baby gem romaine, shards of reggiano, garlic and sea salt pita	10
Baby Wedge Salad baby iceberg lettuce, heirloom tomatoes, bacon lardons, fried onions, bleu cheese dressing	10	Criollo Salad bibb lettuce in dijon vinaigrette, English cucumber, carrots, tomato, toasted garlic almonds	10

ENTRÉES

Jumbo Lump Crab Cake pearl couscous, tomato, spinach, kalamata olive	25	Shrimp & Grits Gulf shrimp, stone ground grits, brown butter	24
Criollo Smash Burger double beef patty, caramelized onions, American cheese, lettuce, tomato, brioche bun Add Abita Root Beer float \$4.00	18	Chicken Club Croissant grilled marinated chicken breast, Swiss cheese, smoked bacon, avocado, local tomato, butter lettuce, ancho chili aioli	18
Hot Ham & Provolone Piccante rosemary focaccia, pineapple & flame raisin agrodolce	18	Steak Frites steak au poivre, French fries, horseradish cream	30
Blackened Ahi Tuna Napa cabbage, ginger-cilantro vinaigrette, mango salsa, avocado crema	22	Eggs Benedict Canadian bacon, poached eggs, hollandaise, white or whole wheat English muffin	18
Sugarcane Skewered Gulf Shrimp tropical quinoa salad, mango, black beans, mint, spicy coconut curry sauce	27	Chicken & Biscuit buttermilk fried chicken, sausage gravy, jalapeño cheddar biscuit	15

SIDES

8

Spinach & Roasted Garlic	Fingerling Potatoes	Fresh Fruit Salad	Grilled Asparagus	Stone Ground Grits	Fried Green Tomatoes
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