### For the Table

**Benton’s Ham Tartine**
- 14 fresh cheese, pepper jelly, pear, bellegarde sourdough

**Prime Beef Tartare**
- 14 pickled apple, beurre, horseradish, aged cheddar, frites

**Burrata “Pimento”**
- 13 smoked paprika aioli, pickled onion, pimento puree, bellegarde sourdough

**Laurel Oak Biscuits**
- 3.5 / 7 pepper jelly, honey butter, maldon salt

**Crisy P&J Gulf Oysters**
- 15 smoked jalapeno aioli, fennel, satsuma, dill

### Greens

Add to any salad
- Shrimp 8 | Grilled chicken 8 | Grilled hangar steak 10

- **The Magnolia**
  - 11 greens, seeds, corn bread, pear, chevre, candied lemon vinaigrette

- **Caesar**
  - 10 arugula, romaine, yuzu koshio dressing, white anchovy, parmesan, crouton

- **Bibb**
  - 10 corn, radish, apples, pickled peppers, pecan, dijon buttermilk dressing

### Entrees

- **Roasted Redfish**
  - 29 Gulf seafood etouffee, Carolina gold rice, herb salad

- **Daily Gulf Fish**
  - MP farro verde, green tomato court bouillon, covey rise legumes

- **Springer Mtn.**
  - 24 Brick Chicken
    - Braised collards, pickled onion, cornbread purée, charred Brussels

- **Jerk Spiced Duck**
  - 27 Cauliflower soufflé, peanut dukkah, baked sea island red peas

- **Yukon Gold Gnocchi**
  - 22 smoked tomato, roasted mushrooms, crispy kale, pine nuts, parmesan

- **Creekside Prime**
  - 28 Hanger Steak
    - Duck fat fries, arugula salad, au poivre sauce + 8 lump crab butter

### Sandwiches

All sandwiches come with a choice of house-made potato chips (salt & pepper, Cajun) or a petite green salad

- **Chicken & Sausage Gumbo**
  - 8 potato salad, Carolina gold rice

- **Chicken Fried Oyster Slider**
  - 4 remoulade, crunchy slaw, crystal hot sauce

- **Pont Neuf Potato Croquette**
  - 12 cajun bowfin caviar, french onion aioli, chive

- **Tempura Maitake Mushrooms**
  - 11 black eyed pea hummus, za’atar spice, preserved lemon, aged parmesan

- **Crispy Cauliflower**
  - 7 sweet and sour, peanut, mint, beem

- **Hushpuppies**
  - 8 black pepper honey, poblano butter

### Sides

- **Frites**
  - 7 house: Cajun, salt & pepper, duck fat

- **Braised Collards**
  - 5 smoked pork, cornbread crumble

- **Cast Iron Corn Bread**
  - 8 poblano honey butter, Benton’s Bacon

- **Roux Peas**
  - 6 herb salad

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*Executive Chef: Wes Rabalais
Pastry Chef: Bryan Johnson

For those with pure food indulgence in mind, we have been expecting you.*

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*There may be a risk associated with consuming raw shellfish as is the case with other raw proteins. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.*
COCKTAILS

VANITY FAIR 13
Ketel Peach & Orange
Blossom Vodka, Citrus, Soda

SAFE WORDS 13
Hendricks Gin, Ginger, Lime,
Cucumber, Black Pepper

BOHEMIAN RASPBERRY 13
Tanqueray Gin, Lillet Blanc,
Grapefruit, Raspberry, Herbsaint

TIO A.F. 12
Diplomatico Rum, Anejo Tejónes,
Citrussy, Banana, Orange

WHEN DOVES CRY 13
Millagro Silver, Campari, Clement
Creole Shrubs, Lime, Rosemary

THE LAUREL OAK 13
Michter’s Rye, Sherry,
Green Chartreuse, Bitters

BRANDY CRUSTA 23
Remy Martin 1738, Grand Marnier,
Laxaro Maraschino, Lemon, Champagne

SAZERAC 23
High West Rye, Lemon,
Peychaud’s Bitters, Herbsaint

VIEUX CARRE 23
Boulevard Rye, Hennessy Privilege,
Vermouth, Benedictine, Bitters

BY THE GLASS
PIPER SONOMA  Brui 13
PETER YEALANDS Sauvignon Blanc 11
BANSHEE Chardonnay 13
JOEL GOTT Rose 10
ABADIA DE SAN CAMPIL Albarino 11
MONTINORE BOREALIS Riesling Blend 9

FAMILGIA CASTELLANI Pinot Noir 11
PALACIOS LA VENDIMA Spanish Blend 9
A. BRUNEL Côtes du Rhône 9
FEUD DE SAN GREGORIO Aglianico 11
PESSIMIST Red Blend 12
MURPHY GOODE Cabernet 14

BOTTLES OF BUBBLES
GLORIA FERRER  Brui Rose 55
CHAMPAGNE COLLET  Brui 100

BY THE BOTTLE
COPEIN 45
MINUTY 60
FLEUR DE MER 65

SWANSON Merlot 65
COPEIN Syrah 85
NEYERS SAGE CANYON Red Blend 62
YALL LACH "EMBRUXX" Spanish Blend 60
BEN MARCO Malbec 45
DUTTON GOLDFIELD RRV Pinot Noir 90
PENNER ASH WILLAMETTE Pinot Noir 86
SANFORD SANTA RITA HILLS Pinot Noir 95
CHATEAU COUTET SAINT EMLIN Bordeaux 86
SOKOL BLOSSER WILLAMETTE Pinot Noir 70
GUNDLACH BUNDSCHU Cabernet 105
ORIN SWIFT SALDO Zinfandel 65
QUIVIRA DRY CREEK Zinfandel 55
CHAPOUTIER HERITAGE PETIT RUCHE Syrah 75
NUMANTIA TERRES Tempranillo 78
MARCOABELLA LOIDANA PRIORAT Blend Spain 72
ALLEGRINI LA GOLA Amarone 75
PAULO SCAVINO LANGHO Nebbiolo 50
FAUST Cabernet 130
LEVIATHAN Red Blend 95

Please ask your server about
any additional unlisted items,
how their day is going, etc.

BY THE BOTTLE

ROSE

WHITES

DRAFT

URBAN SOUTH Paradise Park Lager 6
NOLA Muse Fair Ale 9
GNARLY BARLEY Jupiter IPA 6

ST ARNOLD DAYREAM SAISON 5
VIRTUE ROSE CIDER 6
STELLA ARTOIS 4.5
MICHELOB ULTRA 4
NOLA BLONDE 5
BECKS NA 3.5

BEER

NEW ORLEANS SOUTHERN BRASSERIE

FOR THOSE WITH PURE FOOD INDULGENCE IN MIND, WE HAVE BEEN EXPECTING YOU.

WE PAY HOMAGE TO LOCAL NEW ORLEANS INGREDIENTS WHILE CELEBRATING THE CITY’S DEEPLY INGRAINED FOOD & BEVERAGE COMMUNITY.
DESSERTS

HERITAGE BLUE CORN CAKE
sour cherry compote, corn crunch, whipped mascarpone 9

SALTED CARAMEL BEIGNETS
espresso caramel, powdered sugar squared 10

DARK CHOCOLATE BROWNIE
banana pudding, passion fruit caramel, marcona almond 9

TOASTED COCONUT CUSTARD
jerk roasted pineapple, coconut cookie crumble 10