

NEW ORLEANS



LAUREL OAK

SOUTHERN BRASSERIE

*Born from the roots of
both French and Southern
traditional cooking.*

GULF SEAFOOD

DAILY SELECTION OF GULF OYSTERS

cocktail, mignonette, lemon 13 / 19

BBQ SHRIMP 16

scallion, bbq spice, baguette

GULF FISH CRUDO 13

green tomato, buttermilk,
satsuma, mirliton, chili crunch

CHILLED GULF SHRIMP 14

cocktail sauce, oyster crackers,
horseradish, celery

SMOKED REDFISH DIP 9

radish, tarragon, lemon,
salt and vinegar potato chips

FOR THE TABLE

BENTON'S HAM TARTINE 14

fresh cheese, pepper jelly, pear,
bellegarde sourdough

PRIME BEEF TARTARE 14

pickled apple, benne, 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

CRISPY P&J GULF OYSTERS 15

smoked jalapeno aioli,
fennel, satsuma, dill

SNACKS

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'tar spice,
preserved lemon, aged parmesan

CRISPY CAULIFLOWER 7

sweet and sour, peanut, mint, benne

HUSHPUPPIES 8

black pepper honey, poblano butter

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 kosho dressing,
white anchovy, parmesan, crouton

BIBB 10

corn, radish, apples, pickled peppers,
pecan, dijon buttermilk dressing

SANDWICHES

all sandwiches come with a choice of

house-made potato chips

(salt & pepper, cajun)

or a petite green salad

GULF SHRIMP ROLL 16

remoulade, potato chips, celery,
tarragon, tomato

LAUREL OAK CHEESEBURGER 15

maple street bun, lto, aged cheddar,
house pickle, burger sauce

BUTTERMILK FRIED CHICKEN 15

maple street bun, crunchy slaw,
spicy remoulade

FRIED GREEN TOMATO 12

buttermilk aioli, house pickled
onions, bibb lettuce

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, chermoula

JERK SPICED DUCK 27

cauliflower soubise, peanut dukkah,
baked sea island red peas

YUKON GOLD GNOCCHI 22

smoked tomato, roasted mushrooms,
crispy kale, pine nuts, parmesan

CREEKSTONE PRIME 28

HANGAR STEAK

duck fat fries, arugula salad,
au poivre sauce +8 lump crab butter

SIDES

FRITES 7

choose: 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



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

Executive Chef
Wes Rabalais

Pastry Chef
Bryan Johnson

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



WHITES

BY THE GLASS

PIPER SONOMA Brut 13
PETER YEALANDS Sauvignon Blanc 11
BANSHEE Chardonnay 13
JOEL GOTT Rose 10
ABADIA DE SAN CAMPIO Albarino 11
MONTINORE BOREALIS Riesling Blend 9

REDS

FAMIGLIA CASTELLANI Pinot Noir 11
PALACIOS LA VENDIMIA Spanish Blend 9
A. BRUNEL Côtes du Rhône 9
FEUDI SAN GREGORIO Aglianico 11
PESSIMIST Red Blend 12
MURPHY GOODE Cabernet 14

BUBBLES

BOTTLES OF BUBBLES

GLORIA FERRER Brut Rose 55
CHAMPAGNE COLLET Brut 100

BY THE BOTTLE

WHITES

LAURENZ V "FRIENDLY" Gruner Veltliner 45
CUVEE A'DAIR Sancerre 55
FEVRE "CHAMPS ROYAUX" Chablis 60
MAISON CHAMPY Bourgogne Blanc 75
LA FOLLETTE Chardonnay 52
JUSTIN Sauvignon Blanc 50
LOVEBLOCK Sauvignon Blanc 65
VIE DIE ROMANS "DESSIMIS" Pinot Grigio 80
BYNUM RIVER WEST Chardonnay 45

BY THE BOTTLE

ROSÉ

COPAIN 45
MINUTY 60
FLEUR DE MER 65

REDS

SWANSON Merlot 65
COPAIN Syrah 85
NEYERS SAGE CANYON Red Blend 62
VALL LLACH "EMBRUIX" Spanish Blend 60
BEN MARCO Malbec 45
DUTTON GOLDFIELD RRV Pinot Noir 90
PENNER ASH WILLAMETTE Pinot Noir 88
SANFORD SANTA RITA HILLS Pinot Noir 95
CHATEAU COUTET SAINT EMILION Bordeaux 85
SOKOL BLOSSER WILLAMETTE Pinot Noir 70
GUNDLACH BUNDSCHU Cabernet 105
ORIN SWIFT SALDO Zinfandel 65
QUIVIRA DRY CREEK Zinfandel 55
CHAPOUTIER HERMITAGE PETIT RUCHE Syrah 75
NUMANTHIA TERMES Tempranillo 78
MARCO ABELLA LOIDANA PRIORAT Blend Spain 72
ALLEGRIINI LA GROLA 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.*

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

TIKI A.F. 13
Diplomatico Rum, Ancho Reyes,
Citrus, Banana, Orgeat

WHEN DOVES CRY 13
Milagro Silver, Campari, Clement
Creole Shrub, Lime, Rosemary

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

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

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

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

BEER

DRAFT

URBAN SOUTH Paradise Park Lager 6
NOLA Muses Pale Ale 5
GNARLY BARLEY Jucifer IPA 6

BOTTLE

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

NEW ORLEANS



LAUREL OAK

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