

COCKTAILS

Tchefuncte's Bloody Mary • \$10

House Made Bloody Mary Mix, Bolden Vodka

Hibiscus Martini • \$13

Bolden Vodka, Hibiscus Cordial, Lime Juice, Saint Germain, Hibiscus

Fresca Colada • \$12

Cheremie Rum, Strawberry Infused Aperol, Aqua De Cedro, Lemon, Coconut, Pineapple

Tchefuncte Queen • \$12

Our Take On One Of New Orleans Oldest Drinks

Brandy Crusta Cocktail with Peche Liqueur, Combier Orange Liqueur, Velvet Falernum, Lemon Juice, Orange Bitters

Silk Lady • \$12

London City Gin, Pink Peppercorn and Grapefruit Cordial, Campari, Elderflower, Lemon

Pylon Sazerac • \$14

Rye & Sons, Louisiana Cane Syrup, Lemon Tincture, Absinthe Rinse

Chapman Old Fashioned • \$12

Old Overholt Rye, Lairds Applejack, Apple Spice Cordial, Angostura Bitters

Paloma Punch • \$12

Cimmaron Blanco Tequila, Ginger Cordial, Cappelletti Aperitivo, Grapefruit Juice, Aromatic Bitters

WINE BY THE GLASS

Serernello, Prosecco • \$12

Tribaut-Schloesser, Champagne Brut, N.V. • \$20

Ameztoi Rebentis, Txakolina, Rose • \$13

Nomales, Pinot Grigio • \$12

Miner, Sauvignon Blanc • \$15

Frank Family, Carneros, Chardonnay • \$18

Stoller Williamette Valley, Pinot Noir • \$14

Marietta Old Vine, Red • \$12

Familia Bonfanti Malbec • \$14

Arrowood Cabernet Sauvignon Napa Valley • \$16

SOUP & SALAD

Cauliflower & Brie • \$12 

Lump Crab, Chive Oil

Roasted Red Pepper • \$12 

Sambuca Cream

Sesame Seared Tuna, Avocado, Carrot, & Ginger • \$24

Lemon Grass, Benne Seed, Wonton, Aged Soy

Prime Steak Salad • \$22 

Heirloom Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Marinated Red Onion, Fresh Arugula

Caesar Salad • \$18

*Romaine Hearts, Croutons, Creamy Caesar Dressing
Choice Of: Fried Oysters, Grilled Shrimp, or Roasted Chicken*

SIDES

Fried Shrimp or Oysters • \$14

Roasted Forest Mushrooms • \$14

Brabant Potatoes • \$6

Roasted Carrots • \$7

Creamed Spinach • \$8

Creole Chips • \$4

STARTERS

Prince Edward Island Mussels Provençal • \$16

Garlic-White Wine Butter Sauce, Heirloom Tomato, Grilled Rustic Ciabatta Bread

BBQ Shrimp & Chive Cream Biscuit • \$16

Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

Thick Cut Pork Belly • \$14

House Steak Sauce & Tomato

Pecan Crusted Soft Shell Crab • \$27

Truffle Honey Mustard

Crispy Louisiana Oysters • 4 for \$15 | 8 for \$22

Blue Cheese Fondue, Creole Tomato Glaze

SANDWICHES

Choice of Brabant Potatoes or Sweet Potato Chips

Shrimp Remoulade Roll • \$16 

Local Shrimp, Brown Butter Steamed Bun

Cured Ora King Salmon BLT • \$18

Fresh Bibb Lettuce, Vine Ripe Tomato, Avocado Spread, House Cured Bacon

House Bacon Burger • \$16

Prime Beef, Gruyère Cheese, Bacon, Caramelized Onion


PASTA

Pappardelle Bolognese • \$16

Meat Sauce, Calabrian Chili, Parmesan

Forest Mushroom Spaghetti • \$16

Local Mushrooms, Heirloom Tomato, Caper, Parmesan

Crab Ravioli • \$20 

Fresh Squid Ink Ravioli Stuffed With Crab and Ricotta, Tomato Butter, Parmesan

PLATES

Pan Roasted Red Fish • \$26

Tasso Cream, Forest Mushrooms, French Beans, Parsnip Puree

Fish Of The Day • \$26 

Daily Preparation

Joyce Farms Chicken Breast • \$20

Herbed Farmers Cheese, Field Pea Ragout, Chicken Jus


Paneed Veal • \$26

Garlic Shrimp Sauté, Brabant Potatoes, Au Poivre

Prime Hangar Steak • \$28

Creamed Spinach, Veal Sauce, Roasted Mushroom

TCHEFUNCTE'S TWO COURSE

2 courses starting at \$22 

Choice of Soup or Caesar Salad & Entree