

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

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

El Pastors • \$14

Cimmaron Blanco, Vida Mezcal, Yellow Chartreuse, Lime, Pineapple, Jalapeño, Cilantro, Cucumber

The Hammock • \$13

Plantation Pineapple Rum, Marsh House, Smith & Cross, Giffard Banana, Lime, Orgeat

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

Serenello, Prosecco • \$12

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

Ameztoi Rebentis, Txakolina, Rose • \$13

Nomales, Pinot Grigio • \$12

Omen, Sauvignon Blanc • \$15

Frank Family, Carneros, Chardonnay • \$18

Stoller Chemistry, Pinot Noir • \$14

Marietta Old Vine, Red • \$12

Arrowood Cabernet Sauvignon Napa Valley • \$16

SOUP & SALAD

Turtle Soup au Sherry • \$12

Spinach, Egg, Lemon

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

Farm Egg Quiche • \$16

Dijon Mustard & Herb Custard,

Petite Green Salad, Champagne Vinaigrette

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

Baked Blue Crab Claws • \$16

Parsley Butter

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

Chilled Heirloom Tomato & Roasted Corn, Herb Vinaigrette

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

Grilled Yellowfin Tuna • \$26

Chili Aioli, Teriyaki, Boudin Fried Rice

Fish Of The Day • \$28

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

Filet 6oz/10oz/12oz • \$41/\$49/\$58

Delmonico Ribeye 16oz • \$56