

## 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

Veuve Clicquot, Champagne Brut, N.V. • \$30

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

Martin Ray Cabernet Sauvignon Napa Valley • \$14

## SOUP &amp; SALAD

Turtle Soup au Sherry • \$12

*Spinach, Egg, Lemon*

Smoked Chicken & Andouille Gumbo • \$12

*Popcorn Rice, Green Onion*

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

*Lemon Grass, Benne Seed, Wonton, Aged Soy*

Prime Steak Salad • \$24

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

Rohn Duck Confit Crepe • \$22

*Herbed Cheese, Frisée, Champagne Vinaigrette*

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

Creamed Spinach • \$8

Creole Chips • \$4

## STARTERS

Prince Edward Island Mussels Provençal • \$16

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

Stone Crab Claws (3) • \$32

*Mustard Sauce, Lemon*

BBQ Shrimp & Chive Cream Biscuit • \$16

*Worcestershire, Rosemary, Garlic, Lemon, Abita Amber*

Pate de Campagne • \$15

*Pork Terrine, Dijon Mustard, Grilled Ciabatta*

Thick Cut Pork Belly • \$14

*House Steak Sauce & Tomato*

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*

Reuben • \$18

*Corned Beef, Sauerkraut, Gruyère, Russian Dressing*

## PASTA

Pappardelle Bolognese • \$16

*Meat Sauce, Calabrian Chili, Parmesan*

Forest Mushroom Spaghetti • \$16

*Local Mushrooms, Heirloom Tomato, Capers, Parmesan*

Spinach & Ricotta Ravioli • \$18

*Walnut Sauce, 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