

Lunch Menu- \$15

FIRST COURSE | Choice of:

Roasted Winter Squash Cream Soup | collard pesto, pumpkin seeds (G,V, S, N)

Kitchen Greens | mesclun greens, spicy pralined pecans, bleu cheese, pickled cranberries, creole onion vinaigrette (G,V, S)

SECOND COURSE | Choice of:

Blackened Meatloaf | sour cream mashed potatoes, crispy chile onions, BBQ jus (S, N)

Crispy Louisiana Catfish | sweet corn maque choux, remoulade, fresh tomato salad (S, N)

Shrimp 'N' Grits | blackened shrimp, white cheddar grits, red eye gravy, tasso cracklins (S, N)

THIRD COURSE | Choice of:

Cranberry White Chocolate Bread Pudding | whiskey butter sauce (S, N, V)

Kentucky Bourbon Chocolate Terrine | raspberry coulis (S, N, V)

G | Gluten Free V | Vegetarian
S | Soy Free N | Nut Free