

SOUPS AND SALADS

Seafood Gumbo	14
<i>Louisiana Seafood, Scallion Rice</i>	
Death by Gumbo	18
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
Creole Louisiana Snapping Turtle Soup	15
<i>Deviled Quail Eggs, Madeira</i>	
Louisiana Sweet Corn Bisque	16
<i>Crawfish Bread, Tarragon</i>	
House Salad with Crispy Vegetables	12
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Cajun Fried Oyster Salad	15
<i>Crispy Bacon, Blue Cheese Dressing</i>	
Bourbon Cured Salmon & Asparagus Salad	20
<i>White Asparagus Panna Cotta, Zucchini Basil Pistou, Pine Nuts</i>	

APPETIZERS

Beer-battered Crab Beignets	16
<i>Four Rémooulades</i>	
Fried Quail and Waffle	18
<i>Crystal-glaze, Cane Foie Butter</i>	
Meat Pies	15
<i>Black Garlic Short Rib, Duo of Mustards</i>	
Fire Roasted Oysters	15
<i>Smoked Bienville Butter</i>	
Black Truffle Beef Tartare	18
<i>Pickled Vegetables, Grilled Bread</i>	
Egg Sardou	16
<i>Artichoke & Shrimp Rösti, Absinthe Spinach Crema, Red Pepper Hollandaise</i>	
Eggs a la Crème	20
<i>Scrambled Eggs, Crawfish, Smoked Paprika, Cajun Caviar</i>	
Maple Nut Granola	11
<i>Creole Cream Cheese Yogurt, Louisiana Strawberry Jam, Freeze Dried Banana</i>	
Pain Perdu	14
<i>Chef's Seasonal Fruit Inspiration, Whipped Cream</i>	
Creole Cream Cheese Bread Pudding Crème Brûlée	11
<i>Blueberries, Cheesecake, Lemon, Almonds</i>	

A 20% gratuity will be added to all parties of 6 or more.

ENTREES

Breakfast R'evolution <i>Foie Gras and Corn Muffin, Sugar Cured Ham, Poached Eggs, Black Truffle Hollandaise</i>	28
Debris Grillades and Gravy <i>Short Ribs, Pimento Cheese Grits, Baked Egg</i>	24
Boudin Scotch Egg <i>Frisee Salad, Grilled Duck Bacon, Creole Mustard Vinaigrette</i>	24
Deep Dish Quiche <i>Seasonal Salad & Preparation</i>	23
Croque Moullard <i>Duck Confit, Duck Ham, Duck Egg, Comté</i>	23
Breakfast Flatbread <i>Sausage Gravy, Bacon, Spinach, Tomatoes, Baked Egg, Cheddar Cheese</i>	22
Shrimp & Grits <i>Chef John Folse's Stone Ground Blue Grits, Pork Belly, Green Tomato Sauce</i>	28
Jumbo Lump Crab Cakes <i>Prosciutto, Wilted Spinach, Red Pepper Cream</i>	30
Surf & Turf <i>Tournedo, Crawfish Cake, Crab Boil Chips, Seasonal Salad</i>	29

SIDE DISHES

Apple Smoked Bacon	6	R'evolution Breakfast Sausage	6
Calabrian Potatoes	5	Pimento Cheese Stone Ground Grits	6
Sautéed Jumbo Gulf Shrimp	8	Sautéed Maine Lobster Meat	22
Crème Fraîche Biscuits <i>Seasonal Jam, Butter</i>	6	Soft Scrambled Eggs <i>Truffle, Toast Points</i>	8
Foie Gras Hashbrown <i>Crème Fraîche, Fine Herbs</i>	7	Eggs <i>Fried, Poached, Scrambled</i>	4

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