

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>	
Lobster Corn Consommé	15
<i>Baby Corn, Lobster Dumpling</i>	
House Salad with Crispy Vegetables	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Cajun Fried Oyster Salad	15
<i>Crispy Bacon, Blue Cheese Dressing</i>	

APPETIZERS

Beer-battered Crab Beignets	16
<i>Four Rémooulades</i>	
Fire Roasted Oysters	15
<i>Smoked Bienville Butter</i>	
Tasso Mussels	19
<i>Grilled Scallion Butter, Abita Amber, Crostini</i>	
BBQ Shrimp Cocktail	13
<i>BBQ Vinaigrette, Grilled Lemon</i>	
Solo Board	22
<i>Chef Selections of House Made Charcuterie</i>	
Flatbread Du Jour	22
<i>Chef's Daily Inspiration</i>	

ENTRÉES

All sandwiches are served with Pickled Vegetables and your choice of Fries or Salad.

R'evolution Burger	17
<i>Grilled Onions, Blue Cheese, Oven-dried Tomatoes, Arugula, Sunny-side-up Egg</i>	
Debris Poboy	18
<i>Short Ribs, Truffle Coleslaw</i>	
Duck Panini	21
<i>Duck Ham, Duck Confit, Spicy Garlic Mustard, Fontina</i>	
Linguine and Manila Clams	26
<i>Garlic, Scallions, Thyme, Chile Oil</i>	
Gulf Fish Alla Mattone	25
<i>Oyster Dirty Rice, Jalapeno Sriracha</i>	
Fish and Grits	28
<i>Shrimp Crusted, Chef John Folse's Stone Ground Blue Grits, Sauce Piquante</i>	
Steak Frites	36
<i>Chimichurri Hanger Steak, Truffle Fries, Lemon Aioli</i>	

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

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

DESSERTS

- Creole Cream Cheese Bread Pudding Crème Brûlée** 11
Blueberries, Cheesecake, Lemon, Almonds
- Milk and Cookies** 10
Assortment of House-made Cookies, Ice Cold Vanilla Milk

ICE CREAMS & SORBETS

House-made 9

- Chocolate Coconut**
- Toasted Marshmallow Ice Cream**
- Crunchy Peanut Butter Ice Cream**
- Vanilla Bean Ice Cream**
- Roasted Lemon Sorbet**
- Grapefruit and Rosemary Sorbet**
- Raspberry Sherbet**
- Chef's Inspiration**

COCKTAILS R'EVOLUTION

- Belle Epoque** 13
Evan Williams Bottled in Bond Bourbon, Seasonal Ratafia from Chef John Folse, Sparkling Wine
- Da Loup-Garou** 13
Bayou Silver Rum, Mayhaw Shrub, Dolin Blanc, Tonic, Lemon Twist
- Morning Fairy Magic** 13
Mephisto Absinthe Classique, House-made Spicy Bloody Mary Mix, House-made Smoked Andouille Black Salt & BBQ Dry Rub
- The All Day Old Fashioned** 13
Coffee Infused Bonded Bourbon, Varnelli Caffè Moka, El Guapo Chicory Pecan Bitters, Orange Twist
- Brush Fire** 13
Pisco Portón Acholado, Pineapple Habenero Syrup, Fresh Squeezed Lime Juice
- The Saintsation** 13
Cathead Vodka, Fresh Blackberries and Raspberries, Fresh Squeezed Lime Juice, Simple Syrup, Angostura Bitters
- Charred Citrus Old Fashioned** 13
Evan Williams Single Barrel Bourbon, Giffard Crème de Pamplemousse Rose, Bitterman's Hopped Grapefruit Bitters, Brûléed Grapefruit