

# LUNCH MENU

## starters

### MARINATED CRAB CLAWS

Covey Rise cherry tomatoes, avocado, spicy vinaigrette 10.5

### POT O' SHRIMP

jumbo Gulf shrimp, Abita Amber beer, garlic, rosemary, lemon, grilled ciabatta toast 9

### MAC & 3 CHEESES

creamy Irish white cheddar, Gruyere, Parmigiano-Reggiano, crunchy panko & Parmesan topping 7

### CRISPY EGGPLANT STICKS

panko crusted, Creole spice, Parmigiano-Reggiano, smoked paprika aioli 7.5

### CRAB BEIGNETS

Lake Pontchartrain crabmeat, beer batter, creamy ravigote sauce 9.5

### CREOLE CRAB DIP

*perfect for sharing...*Lake Pontchartrain lump crabmeat, housemade Creole cream cheese, scallions, toasted chevre, and brioche 14

## soup & salad

### CORN & CRAB BISQUE

roasted corn, red peppers, sweet cream 7.5

### CHICKEN & ANDOUILLE GUMBO

dark roux, Creole Country andouille sausage, green onion potato salad 7.5

### CHILLED WEDGE SALAD

iceberg lettuce, buttermilk-black pepper dressing, brioche croutons, house cured bacon, shaved Easter egg radishes, Maytag blue cheese 7.5

### PEAR & PECAN SALAD

ripe pears, farmers market greens, toasted Louisiana pecans, Steen's cane syrup vinaigrette, Manchego cheese 7.5

## sides

Garlic Frites 5 • Sautéed Asparagus 6

Jumbo Lump Crabmeat 8

Slow Roasted Wild Mushrooms 7

## 'b' quick! 2 course lunch - chef chris' 45 minute quick lunch

**1ST COURSE:** choice of CHILLED WEDGE SALAD or CHICKEN & ANDOUILLE GUMBO

**2ND COURSE:** choice of...

### TURKEY CLUB

sage & thyme turkey breast, house-cured bacon, black pepper mayo, Abita stoneground mustard, Gruyere, on multi-grain, housemade pickle spear 16 / 13 a la carte

### CHEF'S FEATURED LUNCH SPECIAL

*changes daily; made with seasonal and local products*

### CRISPY CHICKEN SALAD

crispy fried chicken scaloppine, baby arugula, lemon-honey-thyme vinaigrette, pomegranate, toasted pecans *\*also available with grilled chicken\** 16 / 13 a la carte

## sandwiches & such

### SAUTÉED SHRIMP PO-BOY

Gulf shrimp, white wine, garlic, parsley, artichoke hearts, French pistolette, garlic frites 15

### CRAWFISH POTPIE

smothered Breaux Bridge crawfish tails, aromatic vegetables, Creole seasoning, tomatoes, savory pie crust 15.5

### GRILLED LOCAL DRUM WITH AGED BALSAMIC

confit of wild mushrooms, sautéed asparagus, charred Vidalia onion, balsamic vinegar, extra virgin olive oil 19.5

### HANGER STEAK & GARLIC FRITES

seared Harris Ranch hanger steak, demi-glace, roasted Brussels sprouts, béarnaise, garlic frites 21.5

### GULF SHRIMP & LOBSTER RAVIOLI

lobster, shrimp and goat cheese stuffed pasta, Champagne beurre blanc 18

## café b BURGER

Chef Chris' grind of short rib & sirloin, griddled to order; on a brioche bun with butter lettuce, local tomato, garlic frites and housemade condiments 14.5

*Add Cheese (Gruyere, Blue or White Cheddar) - 1.50 / Add House-Cured Bacon - 1.50*

## big salads

### JUMBO GULF SHRIMP & SUN-DRIED TOMATO SALAD

farmers' market greens, house-cured bacon, sun-dried tomato vinaigrette, pickled cucumbers 16

### GRILLED ROMAINE & CRABMEAT SALAD

Lake Pontchartrain jumbo lump crab, marinated tomatoes, lemon-Parmesan dressing, brioche crumbles 17

6-6-12

happy hour 3-6 pm M-F @ the bar • **b4 sunset** 5-6:15 pm - 3 courses - \$18.50

executive chef chris montero • DINNER M - TH: 5-9 pm / F & SAT: 5-10 pm • LUNCH M - F: 11:30 am - 2 pm • BRUNCH SUN 10 am - 2 pm