

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>	
Oyster & Tasso Bisque	14
<i>Crispy Tasso and Celery Salad</i>	
House Salad with Crispy Vegetables	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Cajun Fried Oyster Salad	18
<i>Crispy Bacon, Blue Cheese Dressing</i>	

APPETIZERS

Black Truffle Beef Tartare	18
<i>Pickled Vegetables, Grilled Bread</i>	
Fire Roasted Oysters	15
<i>Smoked Bienville Butter</i>	
Creole Poutine	15
<i>French Fries, Beef Debris Gravy, Smoked Gouda</i>	
Beer-battered Crab Beignets	16
<i>Four Rémoulades</i>	
Tasso Mussels	19
<i>Grilled Scallion Butter, Abita Amber, Crostini</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>	
Crispy Duck Leg	23
<i>Apple & Raw Vegetable Salad, Satsuma Dressing</i>	
<i>+Fried Duck Egg \$3</i>	
Linguine and Manila Clams	26
<i>Garlic, Scallions, Thyme, Chile Oil</i>	
Gulf Fish Almondine	25
<i>Romesco Roasted Potatoes, Green Beans, Brown Butter</i>	
Shrimp Sauce Piquante	28
<i>Dried Shrimp Crusted, Chef John Folse's Stone Ground Blue Grits</i>	
Steak au Poivre	36
<i>Tournedos, Black Truffle Duchess Potatoes, Broccolini, Cognac Emulsion</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.

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

Chilcano 10
Macchu Pisco, Fresh Lime Juice, Gosling's Ginger Beer, Angostura

Belle Epoque 14
Evan Williams Bottled in Bond Bourbon, Seasonal Ratafia from Chef John Folse, Sparkling Wine

Peach Fuzz 14
Belvedere Peach, Domaine de Canton Ginger Liqueur, Aperol, Lemon, Sparkling Wine

The All Day Old Fashioned 14
Coffee Infused Bonded Bourbon, Varnelli Caffè Moka, Chicory Bitters, Orange Twist

Morning Fairy Dust 14
Nouvelle-Orléans Absinthe Supérieure, House-made Spicy Bloody Mary Mix, House-made BBQ Dry Rub

The Saintsation 14
Cathead Vodka, Fresh Blackberries and Raspberries, Fresh Squeezed Lime Juice, Simple Syrup, Angostura Bitters

Charred Citrus Old Fashioned 14
Eagle Rare 10yr Bourbon, Bigallet China China Amer, Regan's Orange Bitters, Brûléed Orange

Morning Jump Start 10
Mezcal Gracias a Dios Espadín Joven, Fresh Lime Juice, Pineapple Habenero Syrup

****This is served as a shooter****

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