

## SOUPS AND SALADS

<b>Seafood Gumbo</b>	14
<i>Louisiana Seafood, Scallion Rice</i>	
<b>Death by Gumbo</b>	18
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
<b>Creole Louisiana Snapping Turtle Soup</b>	15
<i>Deviled Quail Eggs, Madeira</i>	
<b>Louisiana Sweet Corn Bisque</b>	16
<i>Crawfish Bread, Tarragon</i>	
<b>House Salad with Crispy Vegetables</b>	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
<b>Cajun Fried Oyster Salad</b>	18
<i>Crispy Bacon, Blue Cheese Dressing</i>	
<b>Bourbon Cured Salmon &amp; Asparagus Salad</b>	20
<i>White Asparagus Panna Cotta, Zucchini Basil Pistou, Pine Nuts</i>	

## APPETIZERS

<b>Black Truffle Beef Tartare</b>	18
<i>Pickled Vegetables, Grilled Bread</i>	
<b>Fire Roasted Oysters</b>	15
<i>Smoked Bienville Butter</i>	
<b>Meat Pies</b>	15
<i>Black Garlic Short Rib, Duo of Mustards</i>	
<b>Beer-battered Crab Beignets</b>	16
<i>Four Rémoulades</i>	
<b>Tasso Mussels</b>	19
<i>Grilled Scallion Butter, Abita Amber, Crostini</i>	

## ENTRÉES

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

<b>R'evolution Burger</b>	17
<i>Grilled Onions, Blue Cheese, Oven-dried Tomatoes, Arugula, Sunny-side-up Egg</i>	
<b>Seafood Burger</b>	18
<i>Shrimp Patty, Crab Aioli, Fried Green Tomato</i>	
<b>Croque Moullard</b>	23
<i>Duck Confit, Duck Ham, Duck Egg, Comté</i>	
<b>Linguine and Manila Clams</b>	26
<i>Garlic, Scallions, Thyme, Chile Oil</i>	
<b>Gulf Fish Almondine</b>	25
<i>Romesco Roasted Potatoes, Green Beans, Brown Butter</i>	
<b>Shrimp &amp; Grits</b>	28
<i>Chef John Folse's Stone Ground Blue Grits, Pork Belly, Green Tomato Sauce</i>	
<b>Surf &amp; Turf</b>	29
<i>Tournedo, Crawfish Cake, Crab Boil Chips, Seasonal Salad</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** 12  
*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.