SOUTHERN BELLE'S MENU

WINES & COCKTAILS

HOUSE WINE
Red & White

LADY LAVEAUX
Gin, Elderflower Liqueur, Lychee Juice, Rosemary

PLUNTERS PUNCH
Vodka, Passionfruit Liqueur, Passionfruit Juice, Lemon Juice, Cranberry Juice, Orange

HORS D'OEUVRE

MUSHROOM FLATBREAD *[v,d]*
Portobello Mushroom, Mozzarella, Wild Rocket 53

GUACANOLA *[vg]*
Avocado, Lime, Tomato, Onion, Cilantro Cress, Tortilla Chips 66

BAKED CAMEMBERT *[a,v,d]*
Filo, Drunken Figs, Plum Chutney 84

HOT SPINACH CHEESE DIP *[v,d]*
Sourdough Crostini 54

CHAR GRILLED CALAMARI
Char Grilled Scallion, Chimichurri Sauce 75

CORNFLAKES CHICKEN *[d]*
Cajun, Truffle Mayo 74

SALAD

NOLA *[v,d,n]*
Mixed Greens, Green Apple, Avocado, Roasted Pecans, Mushrooms, Parmesan, Honey & Mustard Vinaigrette 64

BABY GEM *[n]*
Baby Gem, Smoked Salmon, Kohlrabi, Peanuts, Whole Grain Mustard Vinaigrette 65

LENTILS *[v,d,n]*
Hazelnuts, Pecans, Pomegranate, Cranberry, Scallion, Parsley, Green Apple, Goat Cheese, Mustard, Apple Cider & Maple Vinaigrette 62

COBB *[d]*
Iceberg Lettuce, Chicken, Eggs, Blue Cheese, Corn, Tomato, Avocado, Turkey Bacon, Sherry Vinaigrette 72

NOLA BURGER *[d]*
Black Angus Brisket Patty, Brioche Bun, Cheddar, Tomato, Caramelized Onions, Gem Lettuce, Cornichon & Dill Mayo 101

LES GRAND PLATS

VEGAN JAMBALAYA *[vg]*
Bell Peppers, Mushrooms, Coriander, Corn, Tomato, Okra, Scallion, Parsley, Creole Rice 78

SEAFOOD JAMBALAYA
Shrimps, Mussels, Cod Fish, Calamari, Coriander, Bell Pepper, Tomato, Okra, Scallion, Parsley, Creole Rice 118

SEA BASS ORZO *[d]*
Wild Fennel 145

SPRING CHICKEN *135*
Choice of Hand Cut Fries or Baby Gem

CREOLE MEATBALLS *[d]*
Tomato, Cajun, Potato Purée 108

DESSERT

NOLA BANANA FOSTERS *[a,vg]*
Caramelized Banana, Vegan Ice Cream 50

SIZZLING BROWNIE *[d,n]*
Vanilla Ice Cream 55

Order one dish per person to avail 3 complimentary beverages

50% off food bill for group of ladies dining only

7pm-11pm

a: *Alcohol, vg: Vegan, v: Vegetarian, d: Dairy, n: Nuts*
All Prices Include 7% Municipality Fees, 10% Service Charge, 5% VAT