

## STARTERS

### creole crab dip

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

### truffled fries

hand cut potatoes, Umbrian truffle salt, shredded Parmesan 7

### pulled pork spring rolls

slow roasted pork, cabbage, carrots, jalapeño, chipotle BBQ dipping sauce 8

### pot o' BBQ gulf shrimp

classic New Orleans buttery BBQ sauce, Abita Amber beer, garlic, rosemary and lemon, grilled ciabatta 9

### crispy panko eggplant sticks

Parmigiano-Reggiano, smoked paprika aioli 7.5

### mac & 3 cheeses

creamy Irish white cheddar, Gruyere, Parmigiano-Reggiano, crispy brioche & Parmesan topping 7

## SOUP & SALAD

### roasted butternut squash soup

melted leeks, warm spices, housemade crème fraiche, toasted pumpkin seeds 7.5

### chicken & andouille gumbo

dark roux, Creole Country andouille sausage with local Jazzmen brown rice or green onion potato salad 7.5

### apple walnut salad

tart apples, farmers' market greens, lemon-vanilla bean vinaigrette, crumbled goat cheese 7.5

### chilled wedge salad

buttermilk-black pepper dressing, croutons, house-cured bacon, shaved radishes, Maytag blue cheese 7.5

### pear & pecan salad

farmers' market greens, toasted Louisiana pecans, Steen's cane syrup vinaigrette, Manchego 8

## LUNCH FAVORITES

### sautéed gulf shrimp & artichokes

white wine, garlic, parsley, artichoke hearts, toasted French pistolette for dipping 15

### seared scallops with satsuma-chili vinaigrette

coriander crusted scallops, shaved fennel, local satsumas, grilled kale 19  
"Get Fit with Ralph" SPA PLATE

### grilled fresh gulf fish with aged balsamic

roasted spaghetti squash, sautéed asparagus, charred Vidalia onion, balsamic vinegar, extra virgin olive oil 17

## 'B' QUICK! 2 COURSE LUNCH

chef chris' 45 minute quick lunch

**1st Course:** apple walnut salad or roasted butternut squash soup

**2nd Course:** choice of...

### cochon de lait po-boy

tender slow roasted pork, Creole mustard coleslaw, French pistolette, housemade potato chips  
16 / 13 a la carte

### chef's featured lunch special

changes daily; made with seasonal and local products

### chicken pot pie

roasted chicken, Louisiana yams, house-cured bacon, peas, creamy sage sauce, savory pie crust  
18 / 15 a la carte

## BIG SALADS

### mediterranean grilled salmon salad

romaine, Greek yogurt dressing, shaved red onions, kalamata olives, feta 14

### grilled romaine & crabmeat salad

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

## SANDWICHES

### chipotle glazed sliders

house grind of beef & pork, crispy fried Vidalia onions, white cheddar, housemade pickles 13

### sage & thyme turkey club

applewood bacon, black pepper mayo, Abita stoneground mustard, Gruyere, on multi-grain, pickle spear, housemade potato chips 12.5

### café b burger

Chef Chris' grind of short rib & sirloin, griddled to order, romaine lettuce, local tomato, brioche bun with garlic frites & housemade condiments 14.5  
- add cheese (gruyere • blue • white cheddar) - 1.50 / add applewood bacon - 1.50 -

**SIDES** Jumbo Lump Crabmeat 8 • Garlic Frites 5 • Sautéed Asparagus 6 • Slow Roasted Wild Mushrooms 7

happy hour 3-7 pm M-F @ the bar • b4 sunset 5-6:15 pm - 3 courses - \$18.50

12-20-12

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