



Starters

Honey Custard Cornbread Honey custard center, spicy cayenne streusel (V) 7

Fried Green Tomatoes Remoulade, house made giardiniera (V)(GF) 9

Green Bean Casserole Fresh green beans, creamy portobello mushroom sauce fried onions 9

Cajun Wings (10) Sweet and spicy Louisiana hot sauce doused wings, ranch (GF) 13

½ lb Southern Fried Shimp Served with Cajun remoulade 12

Catfish Nuggz Tender nuggets of catfish dusted in cornmeal with cajun tartar 10

Pimento Cheese Fries Hand cut fries, smoked pimento cheese, scallions (V)(GF) 10

Gumbos and Greens

Chicken and Sausage Gumbo Smoked chicken, andouille, okra, herbed white rice 6/12

Seafood Gumbo Crawfish tails, shrimp, blue crab, okra, herbed white rice 6/12

Roasted Beet Salad Baby kale, candied pecans, blue cheese, pickled onions, maple balsamic vinaigrette 10

Cajun Classics

Jambalayas (Cajun rice, trinity, cherry tomatoes, red and yellow pepper coulis)

Garden Vegetable Mushrooms, okra, corn, caramelized vegetable stock 12

Chicken and Sausage Smoked chicken, andouille, chicken stock 14

Sweet Seafood Shrimp, crawfish, blue crab, rich seafood stock 16

Etouffee (gator tail or shrimp) Cornmeal dusted, white rice, crawfish etouffee 16

Shrimp & Grits Tasso ham, andouille, trinity, gulf shrimp, seafood broth, cheese chive grits 15

Creole Risotto Trinity, Andouille, and Tasso seasoned risotto blended with lump crab, crawfish tails, and gulf shrimp 16

Smothered Pork Savory slow cooked pork, hearty onion gravy, choice of two southern sides 14

Blackened Catfish Cajun spice rubbed catfish fillet, choice of two Southern sides **15**

Southern sides ala cart 3 each

Black eyed peas, red beans and rice, cheddar chive grits, country mashed, collard greens, herbed white rice

Po Boys and Such

Fried Shrimp Cornmeal dusted fried shrimp, shredded lettuce, tomato, creole mustard, toasted baguette **12**

Fried Crawfish Cornmeal dusted fried crawfish, shredded lettuce, tomato, creole mustard, toasted baguette **12**

Fried Catfish Cornmeal dusted fried catfish, creamy slaw, pickles, remoulade, toasted baguette **14**

Mississippi Style Pot Roast Tender pot roast, pepperoncini jus, Swiss cheese, toasted baguette **14**

Cajun Hot Link Beef Combo Red hot sausage link, Mississippi style pot roast, beer braised peppers and onions, creole mustard, toasted baguette **14**

Fried Oyster Po Boy Cornmeal dusted fried oysters, remoulade, shredded lettuce, tomato, toasted baguette **14**

Smothered Collard Green Po Boy Tender greens, Creole mustard, Swiss, Jalapeno slaw, toasted bun **13**

Southern Fried Chicken Pickle brined buttermilk chicken breast, cayenne aioli, jalapeno slaw, toasted bun **13**

Fifolet Burger Two 4oz beef patties, creole mustard, pickles, American cheese, thick cut bacon, toasted bun **13** (add an additional patty for 3)

Creole Burger Two 4oz beef patty, Swiss, Freedom cheese, smoked pimento cheese, bacon beer jam, house made pickled jalapeños, French fried onions, sunny side up egg **14** (add an additional patty for 3)

(all sandwiches come with kettle chips, sub house cut fries 2)

(any breaded item can be prepared gluten free upon request. Please inform your server of any allergies)



BRUNCH MENU

Starters Gumbos and More

Fried Green Tomatoes Remoulade, house made giardiniera (V)(GF) 9

Cajun Wings (10) Sweet and spicy Louisiana hot sauce doused wings, ranch (GF) 13

½lb Southern Fried Shimp Served with Cajun remoulade 12

Pimento Cheese Fries Hand cut fries, smoked pimento cheese, scallions (V)(GF) 10

Chicken and Sausage Gumbo Smoked chicken, andouille, okra, herbed white rice 6/12

Seafood Gumbo Crawfish tails, shrimp, blue crab, okra, herbed white rice 6/12

Roasted Beet Salad Baby kale, candied pecans, blue cheese, pickled onions, maple balsamic vinaigrette 10

Brunch Plates

Duck Egg Etouffee Herbed white rice, sunny up duck egg, topped with crawfish etouffee 13

Fried Alligator Hash Bacon-potato hash, fried gator tail, seafood gumbo gravy, cherry tomatoes, scallions 13

Chicken Biscuit Buttermilk brined chicken breast, cheddar chive biscuit, over easy duck egg, creole mustard, bacon cheddar potato hash 12

Grillades and Grits Tender beef medallions, smothered in a rich vegetable gravy, cheddar chive grits 12

Jambalayas (Cajun rice, trinity, cherry tomatoes, red and yellow pepper coulis)

Garden Vegetable Mushrooms, okra, corn, caramelized vegetable stock 12

Chicken and Sausage Smoked chicken, andouille, chicken stock 14

Sweet Seafood Shrimp, crawfish, blue crab, rich seafood stock 16

Shrimp & Grits Tasso ham, andouille, trinity, gulf shrimp, seafood broth, cheddar chive grits 15

Po Boys and Such

Fried Shrimp or Crawfish Cornmeal dusted, shredded lettuce, tomato, creole mustard 12

Fried Catfish Cornmeal dusted, creamy slaw, pickles, remoulade 14

Mississippi Style Pot Roast Tender pot roast, pepperoncini jus, swiss 14

Southern Fried Chicken Pickle brined chicken, cayenne aioli, jalapeno slaw, toasted bun 13

Fifolet Burger Two 4oz beef patties, creole mustard, pickles, American cheese, thick cut bacon, toasted bun 13
(add an additional patty for 3)

Creole Burger Two 4oz beef patty, Swiss, Freedom cheese, smoked pimento cheese, bacon beer jam, house made pickled jalapeños, French fried onions, sunny side up egg **14** (add an additional patty for **3**)

Cajun Hot Link Beef Combo Red hot sausage link, Mississippi style pot roast, beer braised peppers and onions, creole mustard, toasted baguette **14**

Fried Oyster Po Boy Cornmeal dusted fried oysters, remoulade, shredded lettuce, tomato, toasted baguette **14**

Smothered Collard Green Po Boy Tender greens, Creole mustard, Swiss, Jalapeno slaw, toasted bun **13**