**Starters**

Shrimp Cocktail with Chicory Cocktail Sauce

$6

Crab Cakes with Corn and Tomato Succotash

$7

Oyster Fritters with Rockefeller Remoulade

$6

Fried Trio - Okra, Fries, and Corn Puppies with Ketchup and Cajun Ranch

$7

Caesar Salad with Creole Mustard Dressing

$4

Chicken and Shrimp Gumbo with Andouille Sausage

$5

**Entrées**

Seared Salmon over Pasta with Melted Leeks, Crispy Brussel Sprouts, and Lemon Cream Sauce

$10

“Turducken” - Chicken Breast stuffed with Duck Confit and wrapped in Turkey Bacon over Red Beans and Rice with Grilled Andouille Sausage

$10

Vegetable Étouffée over Rice with a Portabella Mushroom “Steak”

$8

Muffuletta with Ham, Salami, Mortadella and Provolone on Focaccia with Olive Tapenade, Roasted Tomato, Romaine and Fries

$8

Burger with house ground Short Rib Meat on Brioche Bun with Provolone Cheese, house cured Chipotle Bacon, Tomato Jam, and Pickled Trinity with Fries

$10

**Sweets**

Bourbon Glazed Bread Pudding with Whipped Vanilla Cream

Chocolate & Chicory Profiteroles

$3.50

**Drinks**

 Coffee, Iced Tea, Hot Tea $1.50 Coke, Diet Coke, Sprite $1

Cappuccino, Latte, Espresso $2 Frappe $2.50 Iced Latte or Coffee $2

C*hocolate or Vanilla Flavoring $.50 each*

*Prepared and Served by Culinary Arts, Baking and Pastry, and Hospitality Students. In lieu of tips, please share your thoughts on your experience here on the comment card left by the server.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*