

COOKHOUSE

SMALL PLATES

Sourdough Cornsticks 10

House Made Steen's Butter, Whipped Lardo

Gumbo 11 | 19

Duck & Housemade Andouille

Smoked Beets Carpaccio 12

Lemon Curd, Preserved Lemon Crema, Celery, Chiles

Boudin Balls 13

Chopped Pork & Rice, Mom's Pickles

African Spiced Cauliflower 14

Pomegranate, Preserved Lemon, Summer Herbs, Benne, Curry Aioli

Pork Cracklin 14

Fish Sauce Caramel, White Beans, Chicharron Chiles

Crab Salad 17

Crab Gelee, Crisp Iceberg, Charred Leek, Edamame, Buttermilk, Cornbread Croutons

Escargot Rockefeller 17

Sourdough Toast, Spinach Cream, Herbsaint, Thai Basil, Mushrooms

LARGE PLATES

Pork Cutlet 23

Warm Crab Salad, Creole Tomato Sauce

Blackened Catfish 25

Preserved Lemon Rice, Capers, Marcona Almonds, Crispy Shallot, Saffron Cream

Fresh Pea Rissotto 26

Parmesan, Preserved Peas, Marcona Almonds

Bycatch Fish 29

Charred Leek, Fennel Amandine, Buttermilk, Spinach Oil, Lyonnaise Potatoes

Smoked Duck Breast 33

"Chile en Nogada" Fried Rice, Duck Confit, Plantain, Pecan Cream, Pomegranate, Chiles

New Orleans BBQ Shrimp 34

Head-On Jumbo Gulf Shrimp, Spicy Garlic Butter, Beer, New Orleans French Bread

Koji Rubbed Peeler Farms Steak 34

Whey Marinated Market Veggies, Sweet Onion, Smoked Beet Demi

Cambodian Grilled

Lamb Chops 37

Green Curry Apple Butter, Asian Pear, Mint

**Charbroiled
Oysters 16 | 31**

**Oysters on the
Half Shell 12 | 23**

SEAFOOD BAR

SPARKLING + PINK

BUBBLES

Calvet Crémant de Bordeaux, Cabernet Franc and Merlot
Bordeaux, France 27

Contratto, Millesimato Extra Brut, Pinot Nero and Chardonnay
Piedmont, Italy 50

Lini 910, Labrusca Rosato, Lambrusco
Emilia Romagna, Italy 11 | 33

Nobilissima, Prosecco, Glera
Veneto, Italy 35

Conca del Riu Anoia, Raventos i Blanc, Macabeo
Catalonia, Spain 12 | 36

ROSÉ

Ramoro, Lunaria, Pinot Grigio,
Abruzzo, Italy 9 | 27

Le Grand Caillou, Patient Cottat,
Pinot Noir, Loire Valley France 10 | 30

Texas Dry Rosé, Pedernales Cellars,
Carignan and Mourvedre,
Texas, United States 11 | 33

Château de Fontenille,
Bordeaux Rosé,
Cabernet Franc,
Bordeaux, France 25

BREWS

Abita Amber Lager 5

Alamo Golden Ale 5

Abita Seasonal Brewing 5

Abita Purple Haze Lager 5

Abita Andygator Doppelbock 7

Independence Oatmeal Stout 5.5

Independence Stash IPA 5.5

NOLA 7th Street Wheat Ale 5

NOLA LA Crisp Light Lager 5

NOLA Hopitoulas, AIPA 6

Twisted X Chupahopra IPA 6

Twisted X Gulf Kolsch Blonde Ale 6

WHITE

Château de la Ragotière, Muscadet Sèvre-et-Maine,
Melon de Bourgogne, Loire Valley, France 10 | 30

Basserman Jordan, Riesling, Pfalz, Germany 45

Carl Erhard, Rudesheim Kabinett Feinherb,
Riesling, Rheingau, Germany 12 | 36

Snoqualmie, Riesling, Columbia Valley,
Washington, United States 28

Loimer, Kamptal, Riesling,
Niederösterreich, Austria 55

Domaine Gilet, Vouvray, Chenin Blanc
Loire Valley, France 12 | 36

Michel Gassier, Cerci Blanc, Grenache Blanc
Rhône, France 10 | 30

Il Monticello, Groppolo, Vermentino, Liguria, Italy 33

Iris Vineyards, Iris, Chardonnay,
Oregon, United States 45

Rotation Cellars, Chardonnay, Lodi, California 31

Trefethen Family Vineyards, Chardonnay,
Napa Valley, California 26

RED

Grignolino d'Asti, Marchesi Incisa della Rocchetta,
Grignolino, Piedmont, Italy 10 | 30

Macedon, Pinot Noir, Tikves, Macedonia 11 | 33

Emporada, Espelt, Garnacha, Catalonia, Spain 30

Le Parisien, Merlot, Languedoc, France 9 | 27

Seven Falls, Wahluke Slope, Cabernet Sauvignon
Washington, United States 11 | 33

Round Pound, Kith and Kin, Cabernet Sauvignon
Napa Valley, California 52

M. Chapoutier, La Giboise Rouge, GSM
Rhône Valley, France 25

Château Blaignan, Cru Bourgeois Medoc,
Bordeaux Blend, Bordeaux, France 31

Mulderbosch, Faithful Hound, Bordeaux Blend
West Cape, South Africa 45

Cruse Wine Company, Monkey Jacket, Red Blend
California, United States 50

C.L. Butard, Pa Pa Frenchy, Mourvedre,
Texas, United States 40

Bodegas Castrano, Hecla, Monastrell, Yecula, Spain 28

Kalema, Fabiana, Primitivo Salento, Puglia, Italy 25

LAISSEZ LES
BON TEMP
ROLLER

Corkage fee \$20 per bottle. Limit three 750ML bottles.

We proudly focus on smaller family owned producers, thus subject to change in availability availability.

COOKHOUSE AFTER DINNER

DESSERTS

White Chocolate
Cranberry Bread Pudding 13
*White Chocolate Sauce,
Cranberry Apple Gelee,
Caramelized White Chocolate,
Candied Cranberries*

Poached Pear Pavlova 12
*Lightly Smoked Meringue,
Creole Cream Cheese Custard,
Pear Jus, Mint*

Chocollazo Chocolates 8
Gold Dusted, Dark and Ruby Chocolate

Creole Cream Cheese Ice Cream 5

Beignets 6

FRESHLY BREWED

Hot Tea 4

Chicory Coffee 3

Café Au Lait 4

SHARE
YOUR MOMENT
#CookhouseAfterDinner