Zydeco Kitchen & Cocktails

- APPETIZERS --

House-Smoked Trout Dip (MG) 15 pickled ONION, lavosh crackers

BBQ Shrimp (MG) © 18 southern grit cake

Grilled Spanish Octopus (G) 22

house made capicola, crispy POTATO, castelvetrano olive tapenade, grilled lemon

Acadian Flatbread 16

hand-rolled cracker-bread, monterey jack cheese, choice of 3 toppings - roasted tomatoes, olives, mama lil's peppers, bacon, chicken, andouille, local mushrooms \$1, tasso ham \$1, duck confit \$3 -

Village Baker Striata BREAD & Olive Oil 4

- add Louisiana cane syrup butter with smoked flaky salt \$1 -

- SALADS --

Citrus Marinated BEETS ^ (G) 13

chevre, pistachio, spring LETTUCES

LITTLE GEM Caesar (MG) 13

croutons, caesar dressing, parmigiano reggiano

Butter LETTUCE (G) 13

shaved RADISH, crumbled chicharrones, BUTTERMILK green goddess

-- MAIN COURSES --

Redfish (Blackened or Grilled) (G) 32

mashed potatoes, spinach, dungeness CRAB, zydeco sauce

Smoked Bone-In LanRoc Farms PORK Chop (G) 42

roasted ASPARAGUS, duck confit dirty rice, RHUBARB barbecue

Filet Au Poivre^** (G) 69

au gratin potatoes, pistachio brussels sprouts, brandy cream sauce

Grilled Jumbo Prawn Bourride (MG) 39

MUSSELS, CLAMS, redfish, spring vegetable broth, fine herb aioli, toast

Barbecued Baby Back Ribs (MG) 32

smoked ham shank collard greens, buttermilk biscuit

Shrimp & Crawfish Jambalaya (MG) 26

andouille sausage, brown or basmati rice, fried okra, cornbread

Early Spring Risotto (G) 24

english PEAS, green GARLIC, chevre, PEA LEAF pistou, lemon

Crispy Braised Half CHICKEN (Limited Availability) (MG) 32

pasture raised, barbecue CARROTS, spoonbread, smoky chicken jus

Steak Frites * (MG) 42

8oz prime flat iron, tallow fries, rogue smokey BLUE butter

Mama G's Steak Salad* (MG) < Sub Tofu> 24

avocado, buttermilk blue cheese, TOMATO, chopped egg, croutons, champagne vinaigrette

Major's Country Natural Cheeseburger*(MG) 20

pimento cheese, lettuce, tomato, onion, sour dill pickles, fries

Cavatappi Pasta ® 26

shrimp, andouille sausage, pickled CHILI, sweet peppers, tasso-shellfish butter, parmigiano reggiano

SIDES

roasted ASPARAGUS 8

castelvetrano olive tapenade

barbecue carrots 7

smoked ham shank collard greens 7

roasted brussels sprouts, pistachios^ 9

shoestring fries 7

buttermilk biscuit 5

Louisiana cane syrup butter

SUPPORTING LOCAL (3) contains shellfish (G) Gluten Free (MG) Can be modified gluten free ^These dishes contain nuts *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Risk Of Foodborne Illness