



**OUR TEAM**

- executive chef Holly Goetting
- sous chef Brian Courtright
- creole inspiration Carol "Pop" Boudreaux
- creole chef Fred Carmouche
- general manager Justin Caldwell
- management Eli Touchet
- host staff**
  - Adaire de Blanc
  - Elizabeth Sonnier
  - Isabella Rom
- servers**
  - Steve Stein
  - Jean Paul Ducrest
  - Nathan Robicheaux
  - Jude Digilormo
  - Shawn Hester
  - Jarred Castro
  - JP Taberski
  - Tristin Aguirre
- back waiters**
  - Myles Lawrence
  - Kresse Fruge
  - Meg Forton
  - Cayleigh Robert
  - Logan Watkins
- bar staff**
  - Lucas Duncan
  - Sarah Howard
  - Kylie Lovell
  - Logan Landry
- line cooks**
  - Jordan Causey
  - Zachary Miller
  - Coby Snead
  - Dylan Landry
  - Ed Alleyn
  - Paul Krato
- dish technicians**
  - Andre Longon
  - Hunter Louviere
  - Adam Deshotels

**APPETIZERS**

COCONUT SHRIMP	Zydeco Pepper Jelly 9
BUFFALO RABBIT TENDERLOIN	Celery Root Puree, Blue Cheese Crumbles, Garlic Butter Hot Sauce 12
TARTARE OF TUNA	Seaweed Salad, Ginger Vinaigrette, Tobiko, Wonton Chips 18
ESCARGOT	Langlinais French Bread, Garlic Butter 10
SMOKED DUCK & TASSO SPRING ROLLS	Zydeco Pepper Jelly 13
ROASTED GARLIC & BRIE	Fruit Compote & Toast Points 13
PORK BELLY LETTUCE WRAPS	Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots, Cilantro, Fresh Jalapenos, Romaine Lettuce 10
CHARLEY G'S SAMPLER	Coconut Shrimp, Roasted Garlic & Brie, Smoked Duck & Tasso Spring Rolls for two 20 for four 30 -add crab cake minis for two \$6 -add crab cake minis for four \$12

**SECOND COURSE**

SMOKED DUCK & ANDOUILLE GUMBO	Pop's Gumbo, Langlinais French Bread 8/16
TURTLE SOUP	Sherry, Egg Crumbles 8
WOOD GRILLED ARTICHOKE HEARTS	Tarragon Aioli, Shaved Parmesan, Micro Arugula 12
SOUTHERN CAESAR SALAD	Shaved Parmesan, House Croutons, Deviled Egg 6/10
SPRING HOUSE SALAD	Goat Cheese, Berries, Hearts of Palm, Pecan Vinaigrette 7/13
ROMAINE WEDGE	Wedge, Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes, Buttermilk Chive 10
BLUESIANA SALAD	Walnuts, Blue Cheese Crumbles, Cranberries, Raspberry Vinaigrette 10/15

ADD PROTEIN: Chicken 5 Shrimp 9 Tuna 10

## LUNCHEON ENTREES

GRILLED GULF FISH OF THE DAY	<i>Baby Bay Shrimp Sauté, Roasted Roma Tomatoes &amp; Grilled Asparagus</i> 18
CHARLEY G'S BECHAMEL CRAB CAKES	<i>Sautéed Green Beans, Roasted Red Pepper Coulis</i> 14/20
SHRIMP SCAMPI	<i>Sautéed Shrimp, Linguine, Lemon, Garlic White Wine Cream Sauce</i> 18
CHILI RUBBED MAHI	<i>Local Rice Grits, Tomatillo &amp; Avocado Salsa</i> 24
HAMBURGER STEAK	<i>Mushroom &amp; Onion Glaze, Asparagus, Smashed Potatoes</i> 12
CHARLEY G'S CHEESEBURGER	<i>Cheddar Cheese, Spring Mix, Tomato, Onion, Mustard, Ketchup, Chipotle Mayo, Brioche Bun, Served with Fries</i> 13
BURGER ADD ONS: Egg \$2    Bacon \$2    Caramelized Onions \$2	

## LUNCHEON SPECIALS

MONDAY:	<i>Chicken Fried Chicken, White Gravy with Tasso, Smashed Potatoes &amp; Asparagus</i> 12
TUESDAY:	<i>Fried Pork Chop Sandwich, Daikon Radish Slaw, Honey Mustard, Texas Toast, Served with Fries</i> 10
WEDNESDAY:	<i>Shrimp &amp; Andouille Skewer, Seasonal Risotto, Smoked Paprika Oil</i> 14
THURSDAY:	<i>Smoked Bacon Wrapped Meatloaf, Smashed Potatoes, Asparagus, Homemade BBQ Glaze</i> 15
FRIDAY:	<i>Abita Beer BBQ Shrimp &amp; Parmesan Grits</i> 16

BEVERAGES:	House made Lemonade 2.50	Mello Joy Iced Tea 2.25	Pomegranate Green Iced Tea (unsweetened) 4.00
COFFEE DRINKS:	Coffee 2.25	Latte 2.50	Espresso 2.50
COCKTAILS:	House Bloody Mary 8.00	Mimosa 11.00	Old Fashioned 8.00