



**IN THE HEART  
OF BANNER ELK**

397 Shawneehaw Avenue  
Banner Elk, NC 28604

WWW.LOUISIANAPURCHASEFOODANDSPIRITS.COM

SERVING DINNER:  
Tuesday-Saturday  
Opening at 5:30pm

RESERVATIONS:  
828/963-5087 or 828/898-5656

CHEF DE CUISINE:  
Patrick Bagbey

GARDE MANGER:  
Brett Watkinson

RESTAURANT MANAGER:  
Laurie Bagbey

*Wine Spectator's* Award of Excellence  
1990 through 1995

*Wine Spectator's* Best of Award of Excellence  
1996 through 2016

## APPETIZERS

- VEAL PÂTÉ** Housemade paysan-style with traditional garnishes of pickled okra, dijon mustard, diced red onion and crouton du pain. 16
- HERBED CRAB CAKE** Carolina jumbo lump Blue Crab meat lightly seasoned, served with basil pesto and Dijon mustard cream. 15
- S.C. QUAIL** Marinated grilled Manchester Farms quail with arugula and charred peach couscous, crispy prosciutto and a blood orange gastric. 16
- SHRIMP REMOULADE** Large chilled shrimp on a bed of greens with a robust sauce. 14
- PLAT DU FROMAGE** A selection of four cheeses from various world regions with nuts, dried and fresh fruits. 15
- BAKED OYSTERS** Six oysters on the half shell filled with Pancetta, spinach and topped with Gruyere cheese. 17

## SOUPS

- SHRIMP BISQUE** Tender shrimp simmered with cream, sherry and spices. 10
- MUMBO GUMBO** Traditional gumbo with chicken, okra and Andouille sausage, served with seasoned rice and topped with gumbo filé. 10
- SOUP DU JOUR** Chef's selection of ingredients will change daily. 10

## SALADS

- EXOTIC GREENS** Charlottes' Greenhouse variety of greens, housemade Boursin cheese wrapped with crispy Kataifi dough, roasted mixed nuts and a walnut vinaigrette. 13
- CAESAR** With Italian Parmigiano-Reggiano and herb seasoned crostini. 13
- LOUISIANA PURCHASE SALAD** Local rose bud lettuce with cherry tomatoes, pickled okra, cucumber, onions, carrots, cheddar cheese and a creamy cucumber dill dressing. 13

## CHEF'S SELECTIONS™

- BBQ SHRIMP** Tender shrimp sautéed in a spicy sherry and herb butter sauce, served on an Andouille and cheddar grit cake topped with sweet potato crisps. 29
- EGGPLANT PIROGUE** Tempura battered eggplant filled with sautéed vegetables, crawfish tail meat and cheese, then baked until golden. 27
- JAMBALAYA** Shrimp, chicken, crawfish and Andouille sausage combined with rice, vegetables and creole sauce; then baked. 27
- BLACKENED FISH BOURBON STREET** Topped with sauté crawfish tail meat, shallots, green onions in an étouffée sauce and finished with bearnaise or capers. 29
- CAJUN CRAWFISH ÉTOUFFÉE** Crawfish sautéed with onions, bell peppers and celery, then smothered in a rich étouffée sauce. 26
- FRIED OYSTERS** Dozen fresh select oysters rolled in cracker crumbs and fried golden, served with a pecan and apple tartar. 29
- NAKED BIRD** Pan roasted organic chicken breast with goat cheese and herb polenta, bacon-seared broccoli raab, and slow roasted tomato and green olive tapenade. 30
- TROUT** Fresh boneless mountain trout filet, pan fried, served with home fries, peppered bacon and crawfish etouffée. 27
- HERITAGE FARMS PORK** Marinated Cheshire tenderloin with collard greens, smoked cheddar "mac & cheese" and a Lusty Monk cream. 35
- SNAPPER ESCABECHE** Pan seared N.C. filet finished with marinated sweet peppers over slow-cooked yucca and crispy plantains. 34
- MARCHO FARMS VEAL** Pan roasted bone-in chop over saffron risotto with local Swiss chard and Marchand de Vin. 38
- C.A.B. FILET** Pan-seared tenderloin with lobster boursin croquettes, wilted spinach and cognac cream. 40