



**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 2017

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
- 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
- TROUT** Fresh boneless mountain trout filet, pan fried, served with home fries, peppered bacon and crawfish etouffée. 27
- HANGER** Grilled Heritage Farms pork over smoked cheddar grits with local Swiss chard and peppadew gastric. 32
- HOLSTEIN** Panko crusted milk fed veal with Lusty Monk spaetzle, sweet and sour red cabbage, farm egg, anchovy and lemon. 34
- SALMON** Pan roasted Scottish filet over parmesan risotto with local fennel, heirloom tomatoes and Castelvetrano olives in a white wine broth. 30
- FILET** Seared Certified Angus tenderloin with pan roasted butternut squash, brussel sprouts, pancetta lardons, red wine demi glace and gorgonzola glacage. 36

Split plate fee. A 20% gratuity may be added to parties of five or more.