



**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 2018

APPETIZERS

- SHRIMP BISQUE** Tender shrimp simmered with cream, sherry and spices. 10
- MUMBO GUMBO** Traditional gumbo with chicken, Andouille sausage, okra and gumbo filé. 10
- SOUP DU JOUR** Chef's selection of ingredients will change daily. 10
- EXOTIC GREENS** Local organic baby greens, housemade Boursin cheese wrapped with crispy Kataifi dough, roasted mixed nuts, walnut vinaigrette. 13
- CAESAR** With Italian Parmigiano-Reggiano and herb seasoned crostini. 13
- LOUISIANA PURCHASE SALAD** Local rose bud lettuce, cherry tomatoes, pickled okra, cucumber, onions, carrots, cheddar cheese and a creamy cucumber dill dressing. 13
- VEAL PÂTÉ** Housemade paysan-style with pickled okra, dijon mustard, diced red onion and crouton du pain. 16
- HERBED CRAB CAKE** Carolina jumbo lump Blue Crab meat 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 three 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

CHEF'S SELECTIONS

- BBQ SHRIMP** Spicy sherry and herb butter sauce, served on an Andouille and cheddar grit cake with sweet potato crisps. 29
- FRIED OYSTERS** Fresh select oysters rolled in cracker crumbs and fried golden, served with a pecan and apple tartar. Full or half dozen. 30/15
- EGGPLANT PIROGUE** Sautéed vegetables, crawfish tail meat and cheese. Baked until golden. 27
- JAMBALAYA** Shrimp, chicken, crawfish, Andouille sausage and creole sauce. 27
- BLACKENED FISH BOURBON STREET** Crawfish tail meat, shallots, green onions in an étouffée sauce. Finished with bearnaise or capers. 29
- FILET OSCAR** Pan seared Certified Black Angus Beef, jumbo lump Blue Crab, baby asparagus, bearnaise. 42
- BISON MEATLOAF** Smoked cheddar mac 'n cheese, tomato jam, charred broccolini. 26

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

Consuming raw or undercooked meats seafood or eggs may increase your risk of foodborne illness