
Starters

CHICKEN LIVER CROSTINI \$9

Good Food sprouts, dandelion vinegar

FRIED EGGPLANT & BURRATA \$11

panko, tomatoes, lemon-honey vinaigrette, mint

ARTISAN CHEESE PLATE \$16

SMOKED FISH FRITTERS \$9

gulf fish, potatoes, hot and sour broth, Brussels kimchi, chile oil

SOUTHERN ANTIPASTI \$18

seasonal pickles, artisan cheese, pickled farmer's egg,
house-cured meats, house-made mustard

CHILLED LA GULF SHRIMP \$13/\$22

house-made 'Old Bay', cucumber-horseradish emulsion,
radish, rye croutons

CHAMPAGNE AND FRIES \$50/\$90

the perfect combination of Delamotte Brut
and hand-cut fries

VEAL SWEETBREADS \$14/28

Buffalo style, apple and celery slaw, Sylvain hot sauce

GULF FISH CRUDO

sesame-beet vinaigrette, fried peanuts, seasonal vegetables
market price

CHILI ROASTED ALMONDS \$6

DAILY SOUP PREPARATION \$6

SALADS

Shaved Brussels Sprouts \$10

apples, grana padano, hazelnuts

Seasonal Market Salad \$9

daily selection of local produce

Fennel & Endive Salad \$11

country ham, soft-boiled egg, pecans,
blue cheese, citrus-shallot vinaigrette

ENTREES

Pan-Fried Pork Shoulder \$23

Coosa Valley grits, braised greens, mustard jus

Pappardelle Bolognese \$19

grana padano, house-made durum pasta

Pork Milanese \$23

panko, white bean puree, charred lemon,
mixed greens, smoked tomato vinaigrette

"Chick-Syl-vain" Sandwich \$14

buttermilk-fried chicken breast, house-made pickles

Sylvain Burger \$14

extra sharp cheddar, hand-cut fries

Braised Beef Cheeks \$26

potato puree, sweet onions, field peas, natural jus

Pan Seared Scallops \$28

farro, roasted cauliflower cream,
crispy Brussels leaves, pumpkin relish

Seared Hanger Steak \$26

harissa, yellow split-pea puree,
seared mushrooms, english peas, tomato reduction

Daily Fish Preparation

market price

Sylvain

625 Chartres Street

French Quarter, New Orleans

Small Plates

SHAVED BRUSSELS SPROUTS \$10
apples, grana padano, hazelnuts, white balsamic

SCRAMBLED EGG TOAST \$10
brioche, house smoked fish, creme fraiche, olives

CRISPY BLACK EYED PEA CAKE \$9
poached egg, smoked tomato vinaigrette, grana padano

FOR THE TABLE

Buttermilk Biscuits & Gravy \$6/\$11

Cheese & Fruit Plate \$17

Antipasti Plate \$18

Champagne & Fries \$50/\$90

an unexpectedly perfect combination of
Drappier Carte d'Or Brut and hand-cut fries

Chilled LA Gulf Shrimp \$13/\$22

house-made "Old Bay," cucumber horseradish emulsion,
rye croutons

Sides

Biscuits \$4 | Bacon \$5

Grits \$4 add cheese \$1

Two Farmer's Eggs \$4

sunny, poached or scrambled

ENTREES

**Crispy Pork Shoulder and Coosa
Valley Grits \$14**

fried farmer's egg, roasted tomato hollandaise

Short Rib Hash \$16

Yukon Gold potatoes, fried egg, ciabatta, natural jus

Brioche French Toast \$13

seasonal fruit compote, bacon, syrup

Chicharron Scramble \$14

seasonal vegetables, queso fontal, sweet potato chips, chimichurri

Sylvain Burger \$14

sharp cheddar, hand-cut fries
add bacon \$3/add a fried egg \$2

"Chick Syl-vain" Sandwich \$14

buttermilk-fried chicken breast, house-made pickles

Gulf Shrimp & Cornmeal

Dumplings \$23

mustard greens, roasted sweet potato, ham reduction

Daily Fish

(market price)

Seared Hanger Steak \$25

harissa, fries, natural reduction herb rouille
add a fried egg \$2

COCKTAILS

**Death in the
Afternoon \$13**

Absinthe
Cava

Table Tennis \$10.5

Pimm's No. 1
Citrus
Beer

**House Made
Bloody Mary \$10**

Orange Lazarus \$10

Old Tom Gin
Aperol
Orange
St. Germain
add Cava \$1

Rebujito \$8

Manzanilla and Amontillado Sherry
Sprite

Milk Punch \$10

Bourbon or Cognac
Cream
Allspice Dram

Corpse Reviver #2 \$9

Gin
Cointreau
Cocchi Americano

Tijuana Panther \$11

Tequila
Ginger
Citrus
Mint
Bitters

Mimosa \$8

Fresh Squeezed Orange Juice
Cava

Sylvain

625 Chartres Street • French Quarter, New Orleans

20% gratuity may be added to parties of 6 or more | no more than four payments per party



After Dinner

CHOCOLATE POT DE CREME \$9

chocolate ganache, seeded caramel

RUM CAKE \$10

brown butter, lime

PEANUT BUTTER ICE CREAM SANDWICH \$9

oatmeal cookie, blackberries

ARTISAN CHEESE PLATE \$16

flatbread, seasonal garnish

BLEU & SAUTERNES \$16

savory bleu cheese, sweet dessert wine

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