

# RAW

## OYSTERS

mignonette and cocktail sauce  
(market price)

## GULF OYSTER COCKTAIL

p&j oysters, mignonette, celery,  
cocktail sauce 9

## GULF TUNA CARPACCIO

avocado, cucumber, spicy soy 14

# SNACKS

## PEEL & EAT SHRIMP

extra virgin olive oil, old  
bay, cocktail sauce 12 / 24

## FRIED CATFISH "HOPPIN' JOHN"

field pea salad, bacon, shallots,  
crystal aioli 10

## HUSHPUPIES

whipped lardo & spiced honey 6

## OLD BAY FRIES & MALT AIOLI 5

## GRILLED ASPARAGUS 6

# TOASTS

## FRIED OYSTER

kimchee, ginger remoulade 12

## DUCK PASTRAMI

kumquat jam, pickled cabbage,  
crispy gruyere 10

## ROAST TOMATO

goat cheese, bacon marmalade 9

## CHILLED WHITE BEAN

grilled kale & walnut pesto 8

# SOUP & SALAD

## DAILY GUMBO - popcorn rice 9

## CLAM CHOWDER

baked oyster crackers 8

## HOUSE-SMOKED SALMON SALAD

herbed yogurt, pea shoots, cucumber,  
crispy capers, brioche 16

## FRIED OYSTER CAESAR - kale,

romaine, pecorino, crackers 9 / 17



# FISH, FARM & FOWL

## BUTTER-BAKED SHRIMP & GRITS

beer, rosemary, lemon, jalapeño-irish  
cheddar grits 23

## ROASTED HALF CHICKEN

cauliflower purée, crispy parsnips,  
pistou, chicken jus 24

**PORK CHOP** - roasted sweet potato,  
grilled scallions, pepper jelly 29

**CHILI-GARLIC CLAMS** - smoked garlic,  
chilis, sweet potatoes, white wine,  
cilantro, butter, hawaiian bread 26

**WHOLE FISH** - giardiniera & citrus  
(market price)

## RACK OF LAMB

asparagus, grilled mushrooms,  
"speyside" pepper cream 28 / 44

## DUCK CONFIT MAC & CHEESE

12-hour duck, fontina, irish cheddar,  
romano, roasted mushrooms 9 / 18

## BURGER - tomato marmalade,

house pickles, white cheddar 15.5  
(add bacon 2)

# DESSERTS

KEY LIME PIE 7

DAILY LAYER CAKE 7

STATE FAIR BROWNIE 7

LOUISIANA CITRUS &  
CHAMPAGNE PANNA  
COTTA 7

BANANA SPLIT  
ICE CREAM BAR 7

# CAVAN

## EXECUTIVE CHEF

Ben Thibodeaux

## SOUS CHEF

Adam Krolikowski

## PASTRY CHEF

Ruby Bloch

Dinner  
Winter  
2017

# MENU

## HOUSE-MADE GRANOLA

yogurt, local honey,  
seasonal fruit 7

## STEEL CUT OATMEAL

quinoa, toasted pecans, pumpkin  
seeds, coconut milk 9  
(+ seasonal fruit 2)

## SCRAMBLED EGG TOAST

brie, seared mushrooms, garlic 8

## ROASTED TOMATO TOAST

goat cheese, bacon marmalade,  
fried egg 10

## CHOCOLATE CHIP WAFFLE

orange, goat cheese, bacon,  
citrus-cane syrup 12

## OYSTERS

mignonette and cocktail  
sauce (market price)

## FRIED CRAB CLAWS

blue crab fingers, "ice chest dredge",  
rice crust, cocktail sauce 16

## FRIED OYSTER TOAST

kimchee, ginger remoulade 12

## CLAM CHOWDER

baked oyster crackers 8

## FRIED OYSTER CAESAR

kale, romaine, pecorino,  
crackers 9 / 17

## SMOKED SALMON SALAD

herbed yogurt, pea shoots,  
cucumbers, capers, croutons 16

## BUTTER-BAKED SHRIMP & GRITS

beer, rosemary, jalapeño-white  
cheddar grits 15

## POUTINE

crispy potatoes, poached eggs,  
bacon-cream gravy, cheese curds,  
sausages 14

## CAVAN CROQUE MADAME

house andouille, caramelized onion,  
creole mustard, gruyère, fried egg,  
crispy greens 16

## BURGER

tomato marmalade, house  
pickles, white cheddar 9  
(+ egg 2) (+ bacon 2)

## FRIED GULF OYSTER SANDWICH

bleu cheese, tomato marmalade,  
arugula 14 (+ bacon 2)

+ BACON 3

+ SAUSAGE 3

+ JALAPEÑO-WHITE  
CHEDDAR GRITS 4

+ HUSH PUPPIES 6

+ FRIED OYSTERS 6

# COCKTAILS

## MICHELADA

mexican lager, tomato, lime,  
old bay 5

## SPECIALINO SPRITZ

cappelletti, sparkling wine,  
soda 9

## ROSÉ SANGRIA

provence rosé, strawberries,  
peaches, brandy 7 / 32

## COMMON KIR

white burgundy,  
crème de cassis 9

## LUCILLE'S REVIVER

silver tequila, cocchi  
americano, lemon, herbsaint 9

## SHIPYARD CRANE

black tea vodka, peach,  
lemon 9

## MAI TAI

rum, lime, orgeat, mint 9

## SAZERAC

rye, bitters, herbsaint 9

## ESPRESSO MILK PUNCH

bourbon, espresso liqueur,  
cream, chicory 9

# DESSERTS

KEY LIME PIE 7

DAILY LAYER CAKE 7

STATE FAIR BROWNIE 7

CRANBERRY APPLE  
COBBLER 7

BANANA SPLIT  
ICE CREAM BAR 7

# CAVAN

## EXECUTIVE CHEF

Ben Thibodeaux

## SOUS CHEF

Adam Krolikowski

## PASTRY CHEF

Ruby Bloch

## BEVERAGE DIRECTOR

Isaiah Estell

Brunch  
2017

# HAPPY HOUR

Monday - Friday, 4 - 6pm

**SAZERAC, MARTINI & DAIQUIRI** 5

**CHARDONNAY, PINOT NOIR-SYRAH & CAVA** 5

**HIGH LIFE PONIES** 1  
(six pack 5)

## OYSTER COCKTAIL

raw gulf oysters, cocktail sauce 5  
(pair with a shot of London Dry Gin  
for 3 dollars more)

**HUSHPUPIES** 5

**OLD BAY FRIES** 5



CAVAN  
SYLVAIN  
BARREL PROOF  
MEAUXBAR

[leblancandsmith.com](http://leblancandsmith.com)

## HISTORY OF THE BUILDING

Edward James Cockerton built this mansion in 1881 while working as a clerk under Louisiana Treasury Secretary John Burke. Later, New Orleans Superintendent of Police Frank T. Mooney, noteworthy for courageously accepting the role after his predecessor was gunned down, resided in the house with his family from 1911 until 1953. The Mooney family was prominent in the social community, known for hosting debutante balls and the like in what is now Cavan's main dining room. The building is listed as the Cockerton House on the Historic Landmarks Commission's register of national historic places. All of the architectural elements of the building are original and were kept intact and painstakingly restored. The "beautiful deterioration" that has naturally occurred over the past 135 years highlights the storied history and romanticism of this building - one of the first plantation homes in this area - and the Touro Boudigny neighborhood in which Cavan resides.

## THE NAME "CAVAN"

The name Cavan is an homage to owner Rob ert LeBlanc's maternal Irish ancestry. His great-great-grandfather, Terrence Smith, was born an orphan in County Cavan, Ireland in 1858. At eight years old, Terrence immigrated to America and became a sailmaker on the docks of the Mississippi River. At fourteen, he started a stevedoring company in the Irish Channel, where he eventually settled and raised his family - just a few hundred yards from our restaurant's current location. The business that Terrence started was built up into a group of companies that still operates today, now known as Cooper/T. Smith and Sons. Rob ert attributes his love of family, friends and community to the experiences he shared with the Smith side of his lineage, which all started with Terrence.

Thus, the name Cavan is a two-fold homage; first, to the place from where LeBlanc's Irish ancestry comes, and second, to the New Orleans neighborhood in which his family started out, and in which our restaurant was established over a century and a half later.

## PARKING

Cavan has 22 designated parking spaces for our dinner guests, from 5pm until 2am nightly, located in the parking lot directly across the street from our entrance. This lot is owned by the non-profit organization WRBH 88.3 FM, Reading Radio for the Blind & Print Impaired. Free street parking can also be found along Magazine Street and on surrounding streets including Constance, Antonine, Camp and Amelia. We politely request that guests do not park in Harry's ACE Hardware spaces.

## RAW FOOD WARNING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.