

CAVAN

Fall 2017

STARTERS

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BOUDIN TATER TOTS 10

high life mustard

SALMON POKE TACOS 15

crispy wonton, avocado, cucumber

CHARCUTERIE 18

daily selections,
house mustard

OYSTER & BACON CHOWDER 14

absinthe cream

SUNFLOWER SEED "RISOTTO" 14

roasted mushrooms, local greens

SPICED CARROT SALAD 12

baby kale, LA citrus,
buttermilk dressing

CORN FRITTERS 7

honey butter

ENTREES

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DUCK BREAST 26

pastrami cured,
purple choucroute,
apple cider demi glace

CHICKEN FRIED RABBIT 26

white bean gravy,
confit rabbit

PUMPKIN SPICE JERK FISH 26

sweet potato hash, pepitas,
"rumpkin" beurre blanc

CAVAN DOUBLE STACK 15

american cheese,
comeback sauce, sazerac bbq

SATSUMA BBQ SHRIMP 26

smoked cheddar cheese grits &
smoked tomato butter

FOR THE LITTLE GOBBLER

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**TURKEY DINNER
HAM DINNER
CAVAN JR STACK**

all served with fries & fruit

TURKEY DAY PRIX FIXE



APPETIZER

.....

CHOICE OF
**TURKEY NECK & ANDOUILLE
GUMBO**

crab fat fried rice
OR

TURKEY HOT BROWN

white gravy, bacon crumble,
smoked cheddar cheese

ENTREE

.....

CHOICE OF
**AMARETTO GLAZED
"HAM" OSSOBUCA**

OR

SATSUMA PONZU TURKEY

both served with shrimp &
milton dressing,
sweet potato hash,
green bean casserole

DESSERT

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CHOICE OF
DRUNKEN PUMPKIN PIE
bourbon whipped cream

OR

CANE SYRUP GATEAU
herbsaint icing

\$48

EXECUTIVE CHEF

Nathan Richard

BAR DIRECTOR

Noelle Wilcox

SOUS CHEF

Mason Simon

SOUS CHEF

Andrew Lu