

TO SHARE

guinness dubliner cheese dip
with irish smoked cheddar
cheese 8

boudin tater tots with
belfast ale mustard 10

oysters on the half shell with
sake mignonette & curry cocktail
sauce MP

crawfish & goat cheese bread
with pepper jelly cream
cheese & crab fat sugar 14

salmon poke tacos on crispy
wonton with avocado 15

cauliflower rice "risotto"
with herb salad 12

SOUP, SALAD, SANDWICH

corned beef patty melt with
comeback sauce, swiss cheese &
pickled cabbage 14

black eye & cabbage gumbo with
green onion rice & ham hock 10

cavan double stack with american
cheese, comeback sauce & sazerac
bbq (triple +3) 15

strawberry salad with apples,
smoked cheddar cheese &
sweet onion vinaigrette 12

fried oyster B.L.T salad, bibb
lettuce & buttermilk dressing 17

FISH, FARM & FOWL

mutton brunswick stew
with corn, potatoes,
carrots & rice 26

flat iron steak with truffle
parmesan fries & bourbon
steak sauce 23

corned beef & cabbage with
crab boiled potatoes 21

jerk spiced fish with charred
pineapple beurre blanc &
sweet potato hash 26

adobo bbq shrimp & grits with
charred peppers and onions &
queso fresco 24

pan seared chicken breast with
dirty rice & field pea puree 22

catfish & chips with malt
vinegar aioli 17

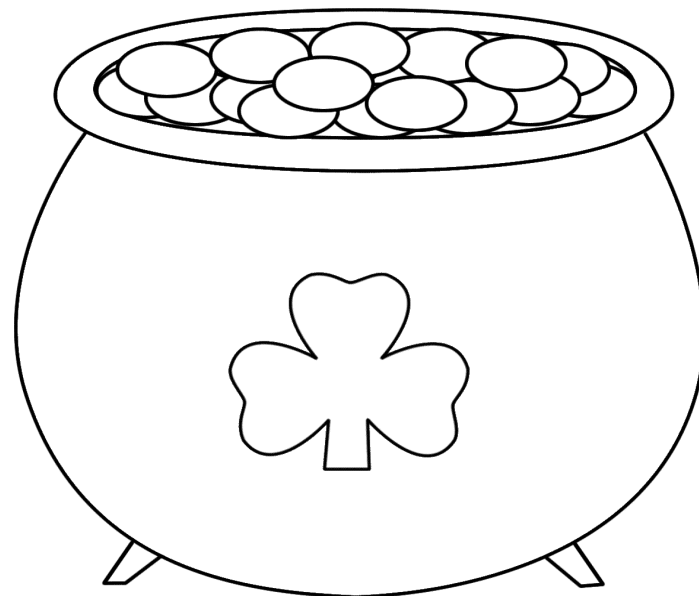
FOR THE LITTLE LEPRECHAUNS

all served with
fries & fruit

jr stack with
american cheese 10

corned beef & cabbage 10

fish & chips 10



CAVAN

Executive Chef **NATHAN RICHARD**
Sous Chefs **MASON SIMON & ANDREW LU**
Bar Director **TARA RIZZI**

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 Bouligny neighborhood in which Cavan resides.

THE NAME "CAVAN"

The name Cavan is an homage to owner Robért 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. Robért 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.

