

TO SHARE

corn fritters with honey butter 7

boudin tater tots with
high life mustard 10

hoppin' john farrotto with
field peas & pecorino 12

raw oysters on the half shell
with cucumber-ginger mignonette
& curry cocktail sauce MP

turtle carbonara with
pork tasso 11

antipasti plate with fried corn
chips, house pickles & dips 12

crawfish "deep dish" pie with
goat cheese & brie filling 14

salmon poke tacos on crispy
wonton with avocado 15

shrimp lettuce wraps with
sriracha remoulade &
celery slaw 14

sausage plate with
b&b pickles & mustard 10

FOR THE TABLE

whole redfish with
charred cauliflower salad 48

whole snapper with
charred cauliflower salad 56

SOUP, SALAD & GUMBO

daily gumbo gumbo with
popcorn rice 9

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

cold fried chicken salad,
bacon, tomato, bibb lettuce
& buttermilk dressing 17

crawfish boil chowder with
potatoes, corn & onions 10

SIDES

lima beans 6
roasted root vegetables 6
braised greens 6
truffle parmesan fries 6
olive bread 6

FISH, FARM & FOWL

grilled steak with
truffle parmesan foam,
asparagus & 3607 steak sauce 33

crawfish bolognese with
mushroom ragout &
linguine pasta 24

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

coconut shrimp & grits with
poblano peppers & onions 24

general Lu's crispy chicken
with crab fat fried rice 22

grilled pork chop with
bacon braised greens 23

cast iron seared scallops
with chicory greens,
fennel, crostini &
pickled blueberries 31

double stack burger with
american cheese, comeback
sauce, sazerac bbq & truffle
parmesan fries 15
(triple +3)

DESSERTS

chocolate oatmeal bar with
sea salt & white chocolate 7

strawberry pound cake with
fermented honey & whipped
goat cheese 7

key lime pie with
graham cracker crust &
vanilla cream 7

cantaloupe panna cotta with
matcha curd, champagne &
meyer lemon meringue 7

coffee by cherry coffee 5

Desserts by Emily Sedlacek

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 Robert 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. Robert 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, Antoine, 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.

CAVAN | SYLVAIN | BARREL PROOF | MEAUXBAR
leblancandsmith.com

