

appetizers

ESCARGOT - shiitakes, brandy cream 16

KALE SALAD - roasted vegetables, goat cheese, dijon vinaigrette 10 / 19

BURRATA - pickled apples, shaved celery, walnuts, grape vinaigrette 16

GRILLED PORK BELLY - pumpkin, fennel, apple 15

ROASTED BEETS - quinoa, citrus vinaigrette 11

SWEETBREADS - puffed rice, citrus soy gastrique, cashews 16

BEEF CARPACCIO - pickled vegetables, herb oil, spicy aioli 14

CHICKEN LIVER PÂTÉ - apple chutney, grilled bread 11

PICKLED SHRIMP SALAD - israeli cous cous, cucumber, lemon yogurt 15

CHEESE PLATE - seasonal preserves, crispy chickpeas, candied nuts 16

CHEF'S SELECTION TASTING PLATE - 3 for 17 / 5 for 28

entrees

HANGER STEAK AU POIVRE - parmesan frites 29

SEARED SCALLOPS - butternut squash gratin, turnips, smoked onion 31.50

MOULES FRITES - harissa broth, preserved lemon aioli 19

LA GULF FISH AMANDINE - popcorn rice, haricots verts 26

GNOCCHI - crab, braised greens, coconut milk 16 / 24

SMOKED DUCK - sweet potato hash, chow chow 29

ROASTED CHICKEN BREAST - black lentils, lardon, aigre doux prunes 26

SUMAC LAMB LOIN - stewed chickpeas, sauteed greens, pickled sultanas 30

FRENCH ONION GRILLED CHEESE - braised beef and onions, petit salad 18

PORTERHOUSE PORK CHOP - spaetzle, braised pork cream, mustard brussel sprouts 43

DAILY YAK-A-MEIN 18

fall

2017

Meauxbar is a proud supporter of these local farms & purveyors: Covey Rise, Higgins, Isabelle's Orange Orchard, Pistol P's, Chapappeela, Wildflour Breads, Bellegarde Bakery, St. James Cheese Co., and French Truck Coffee.

executive chef JOHN BEL
general manager ADA PRIETO

sides

FRENCH FRIES & ROUILLE 6

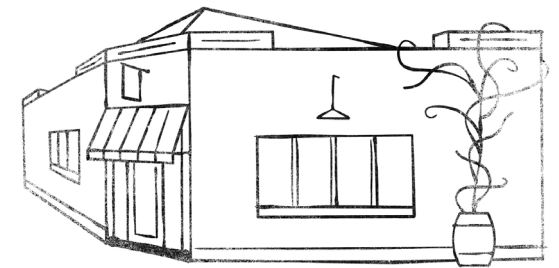
BRUSSELS SPROUTS PAN ROAST 9

GRILLED VEGETABLE 8

ROASTED BONE MARROW 10

DUCK FAT POPCORN 7

CHICKEN BOUDIN 10



Meauxbar

small

plates

GREEK YOGURT PARFAIT
seasonal fruit 9

CRÊPES
daily preparation 11

DAILY CHEESE PLATE
seasonal preserves, candied nuts 16

SMOKED GULF FISH DEVILED EGGS
house made pickles 9

PICKLED SHRIMP SALAD
israeli cous cous, cucumber, lemon yogurt 15

BURRATA
pickled apples, shaved celery, walnuts, grape vinaigrette 16

CHICKEN LIVER PÂTÉ
apple chutney, grilled bread 11

GRILLED PORK BELLY
stone ground grits, chow chow 14

BRUNCH TASTING PLATE 28
daily selection

fall brunch 2017

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large

plates

PAIN PERDU
house made ricotta, honey, seasonal fruit 16

SWEET POTATO HASH
fried egg, daily preparation 17

FRENCH ONION GRILLED CHEESE
braised beef & onions, petit salad 18

PBLT
pork belly rillettes, local greens, tomato marmalade, brioche 19

CHICKEN & WAFFLE
cornmeal waffle, roast chicken gravy, crispy chicken skins 19

GULF FISH COURTOUILLON
popcorn rice, greens 25

GNOCCHI
crab, braised greens, coconut milk 16 / 24

PETIT DEJEUNER
eggs, house-cured bacon, grits, biscuit 17

DAILY YAK-A-MEIN 18

mimosa set up

A classic New Orleans set up featuring Torre Oria Brut Cava NV. Served with fresh citrus and a rotating variety of liqueurs & bitters.

Two hours per person w/entrée purchase 22

additions

FRIED EGG 3
BUTTERMILK DONUTS 6
STONE GROUND GRITS 5
HOUSE-MADE SMOKED BACON 5
HOUSE-MADE SAUSAGE 7
BUTTERMILK BISCUITS & PRESERVES 5
CHICKEN BOUDIN 10

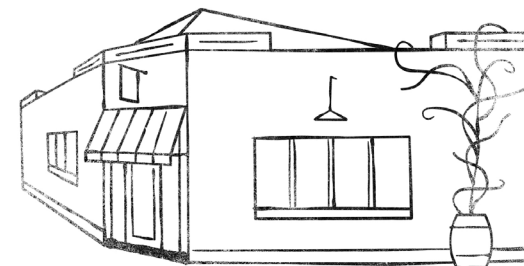
cocktails

MIMOSA – cava, fresh citrus 10

HOUSE-MADE BLOODY MARY
spiced vodka 10

APEROL SPRITZ – aperol, sparkling wine 10

PIMM'S CUP – pimm's, citrus,
cucumber, soda 10



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