

## appetizers

### ESCARGOT 16

shiitakes, brandy cream

### FARRO SALAD 13

roasted eggplant, pickled grapes, smoked tomato

### BURRATA 15

summer squash, shallot, sunflower seeds, grilled peach vinaigrette

### GULF SHRIMP PAN ROAST 17

brussels, potato, chili coconut beurre monte

### PORK BELLY 15

pimentón aioli, watermelon, crispy shallots

### SWEETBREADS 16

frites, remoulade

### CLAMS 15

pepper jelly, grilled bread

### BEEF CARPACCIO 14

pickled vegetables, herb oil, spicy aioli

### MARKET SALAD 12

dijon vinaigrette

### CHICKEN LIVER PÂTÉ 11

stone fruit mostarda, grilled bread

### CHEESE PLATE 16

seasonal preserves, crispy chickpeas, candied nuts

## sides

### FRITES & ROUILLE 6

### GRILLED VEGETABLE 9

### CRUDITÉ 7

### DEILED EGGS 9

### BONE MARROW 10

### DUCK FAT POPCORN 7

## entrees

### HANGER STEAK AU POIVRE 29

parmesan frites

### SEARED SCALLOPS 31.5

parsnip puree, braised leeks, bacon gastrique

### LA GULF FISH AMANDINE 27

popcorn rice, haricots verts

### GNOCCHI 18 / 26

crab, tomato, grilled corn, beurre monte

### ROAST CHICKEN BREAST 26

carrot pureé, pea salad, thyme

### MERGUEZ 29

lamb, chickpeas, pickled tomato, yogurt

### FRENCH ONION GRILLED CHEESE 18

braised beef and onions, petit salad

### DUCK CONFIT SALAD 29

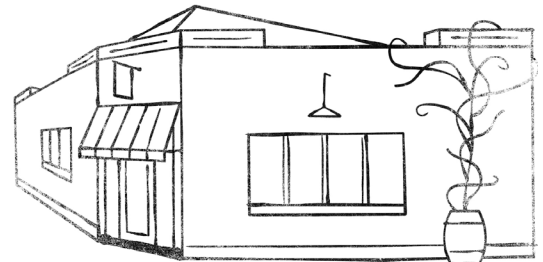
bibb lettuce, wild rice, cashews, orange sesame vinaigrette

### YAK-A-MEIN 18

beef broth, poached egg, noodles

### JERK PORK CHOP 29

coconut rice, field peas, pikliz



Meauxbar

summer dinner  
2018

executive chef **JOHN BEL** general manager **BRADLEY VECCHIOLLA**

Meauxbar is a proud supporter of these local farms & purveyors: Home Place Pastures, Higgins, Pistol P's, Wildflour Breads, Bellegarde Bakery, St. James Cheese Co., and Cherry Coffee.

## appetizers

### **CRÊPES 11**

daily preparation

### **CHEESE PLATE 16**

seasonal preserves, candied nuts

### **DEVILED EGGS 9**

house made pickles

### **FARRO SALAD 13**

roasted eggplant, pickled grapes, smoked tomato

### **BURRATA 15**

summer squash, shallot, sunflower seeds, grilled peach vinaigrette

### **CHICKEN LIVER PÂTÉ 11**

stone fruit mostarda, grilled bread

### **SMOTHERED BISCUIT 14/22**

braised pork, mustard cream, fried egg

### **BRUNCH TASTING PLATE 28**

daily selection

## entrees

### **PAIN PERDU 16**

house made ricotta, honey, seasonal fruit

### **CHICKEN CONFIT HASH 26**

sweet potato, fried egg

### **FRENCH ONION GRILLED CHEESE 18**

braised beef & onions, petit salad

### **GRILLED PORK BELLY 19**

brioche, pepper jelly, pickled slaw

### **GNOCCHI 18 / 26**

crab, tomato, grilled corn, beurre monte

### **SEARED GULF FISH 25**

daily preparation

### **PETIT DEJEUNER 17**

eggs, house-cured bacon, grits, biscuit

### **YAK-A-MEIN 18**

beef broth, poached egg, noodles

## sides

### **FRIED EGG 3**

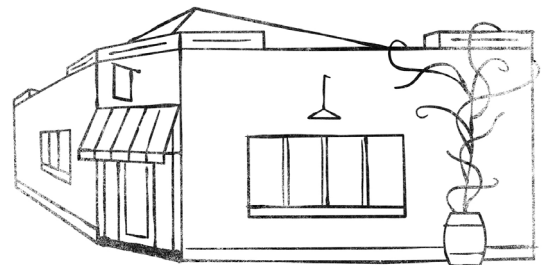
### **SIDE GRITS 5**

### **BUTTERMILK BISCUITS 5**

### **SIDE BACON 5**

### **SIDE SAUSAGE 7**

### **YOGURT PARFAIT 5**



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