

# dinner

## getting started

**smoked chicken gumbo** 10

*local sausage, jazzman rice*

**Creole turtle soup** 12

*sunny side quail egg, house smoked bacon*

**organic salad** 9

*Hydro Bibb lettuce, parmesan, red onions, heirloom tomatoes, white balsamic vinaigrette*

**fried goat cheese salad** 12

*local greens, pickled fennel, orange, pistachios, sugarcane vinaigrette*

**charred Caesar salad** 10

*parmesan, grilled bread, heirloom tomato*

## meat

**fountain lounge burger** 18

*8 oz Adam Cox Farms dry aged patty,  
aged cheddar, smoked bacon, red onion jam,  
sunnyside egg, French fries*

**poblano and portabella burger** 19

*8 oz Adam Cox Farms dry aged patty,  
grilled portabella, roasted poblano, emmental swiss  
cheese, smoked bacon, French fries*

**12 oz prime NY strip** 42

*chili lime asparagus, chimichurri, tempura fried egg*

**bone-in grilled pork chop** 26

*chorizo and spinach polenta, smoked mushroom*

**pan seared scallops** 36

*avocado pudding, crispy bacon, watercress, apple*

## fish

*gastrique*

**market catch** 36

*crawfish, sweet corn maque choux*

**local jumbo lump crab pappardelle** 32

*pancetta, parmesan, baby arugula, pine nuts, lemon  
beurre blanc*

**grilled shrimp scampi** 34

*parmesan risotto, garlic herb butter, grilled bread*

## for the table

**crispy Brussels sprouts** 9

*miso honey dressing, toasted almonds,  
pickled radishes*

**artisan cheese selection** 19

*chef's selection of artisan cheese*

**confit of duck quesadillas** 14

*emmental cheese, fig jam, chipotle dipping sauce*

**local crab claws** 18

*grapefruit, red onions, ginger beurre blanc*

**crab and crawfish au gratin** 19

*three cheese béchamel, lemon, grilled bread*

**charcuterie** 24

*chef's selection of cured meats, pickles, mustard,  
grilled bread*

**sweet fire chicken wings** 14

*crispy fried chicken wings, cilantro cream*

**tuna tartare** 17

*compressed watermelon, avocado, yuzu vinaigrette*

**shrimp scampi** 19

*garlic herb butter, parmesan risotto, grilled bread*

**crispy Berkshire pork belly** 16

*olive oil crushed fingerling potatoes*

## sweets 9

**black & gold**

*abita amber cheesecake, black cocoa cookie, dark  
chocolate ganache*

**warm valrhona chocolate brownie**

*amaretto-caramel ice cream*

**bread pudding**

*old new orleans rum glaze, candied pecans*

**crème brulee**

*grand marnier, candied orange, citrus meringue*