

STARTERS

bacon hushpuppies with orange-chile honey & parsley butter.....	5.95
traditional andouille sausage & smoked chicken gumbo	8.50
buttermilk fried chicken thighs with watermelon-radish salad & bbq sauce.....	6.95
* bbq grilled steak with fried pickled hot cherry peppers & cherry tomatoes.....	7.95
spicy-smoked chicken liver deviled eggs	3.95
corn & sweet potato chowder with bacon & corn bread croutons.....	6.95
simple salad with catalina dressing, cucumbers & tomatoes.....	6.50
chopped romaine salad with ranch dressing, pickled red onions & bacon.....	7.50

SIDES

garlic seared greens	4.00
mashed sweet potatoes	4.00
red beans n' rice	4.00
buttermilk fried pickles	5.00
watermelon-radish salad	3.00
fried sweet potatoes	4.00
corn bread & butter	3.00
estelle's pickle plate	6.00

SWEETS

chocolate-peanut butter pie with fresh whipped cream.....	7.00
red velvet moon pie with buttercream & raspberry sauce.....	7.00

before placing your order, please inform your server if any person in your party has a food allergy.

* items are cooked to order or may be served undercooked.

* consuming raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase the risk of food borne illness.

a gratuity of 18% will be added to parties of 6 or more.

DON'T FORGET...

**brunch menu served
saturday & sunday
from 11a - 3p**

eric gurski.....executive chef
craig lovewell.....general manager
gilda miranda.....assistant manager

estelle's

southern cuisine

PLATES

buttermilk fried chicken	17.50
with sausage gravy, bacon mac n' cheese & greens	
braised duck leg & fried oyster etouffee	21.95
with sauce creole & white rice	
braised pork shank	19.50
with tasso ham-lemon relish & mashed sweet potatoes	
* bbq grilled flank steak	20.50
with estelle's steak sauce, grilled broccoli & fried sweet potatoes	
grilled jumbo gulf white shrimp	22.50
with spiced corn nuts, new orleans bbq sauce & seared jalapeño grit cake	
cajun cornmeal crusted catfish	19.50
with pecan-parsley relish, garlic seared greens & red beans n' rice	
blackened redfish	19.95
with tomato-bacon jam, garlic broccoli rabe & grilled sweet potatoes	
fried local fresh fish	market price
with real tartar sauce, slaw & house cut fries	
..... po' boys • served with house cut fries	
estelle's monte cristo	11.95
smoked turkey, country ham, gruyere cheese & red onion jam	
slow roasted brisket & smoked provolone	10.50
with pickled hot pepper relish	
fried shrimp	12.50
with green tomato-corn chow chow & remoulade slaw	