

EVANGELINE



DESSERTS \$8

TARTE TATIN
vanilla bean ice cream

GAUFRE DE LIEGE AVEC CHOCOLAT
crispy-chewy waffle,
whipped cream, nutella

BAUMKUCHEN
german layer cake,
local fruit, crème anglaise

THREE TWINS COUPE DE GLACE
sea salt caramel ice cream
lemon cookie ice cream
mint chocolate chip ice cream

FRENCH PRESS COFFEE \$4/5 AND \$7/8
MIGHTY LEAF TEA \$4

COCKTAILS \$11

OLD FASHIONED

Blanton's Bourbon muddled with navel orange

MANHATTAN

Michter's Rye, Antica Vermouth, Amarena cherry

SAZERAC

Michter's Rye, herbsaint, peychaud's bitters

MOSCOW MULE

Charbay Vodka, Cock n' Bull ginger beer

G & T

no. 209 gin, q tonic, lime

MINT JULEP

Woodford Reserve Bourbon muddled with spearmint

GREYHOUND

Hangar One Vodka, fresh grapefruit juice

DRAFT WINES & WINE BY THE GLASS

SPARKLING, Domaine Carneros, NV \$12 SPARKLING,
Roederer Brut Rosé, 2009 \$17 CHAMPAGNE, Michel
Gonet Rosé, NV \$18 CHAMPAGNE, Pol Roger NV \$19

SAUVIGNON BLANC, St. Supéry, 2013 \$11

SAUVIGNON BLANC, Kelly Fleming 2013 \$16

PICKETT ROAD WHITE, KenefickRanch 2012 \$13

CHARDONNAY, Olabisi "Double Top Secret" 2011

\$18 CHARDONNAY, Cuvee Evangeline, 2012 \$9

PINOT NOIR, Rivers-Marie "Summa", 2012 \$16

PINOT NOIR, Rutz "Sonoma Cuvee", 2012 \$11

GRENACHE, Outpost, 2011 \$14

CABERNET SAUVIGNON, Round Pond, 2010 \$18

CABERNET SAUVIGNON, Cuvee Evangeline, 2011

\$11

DRAFT BEER \$5

DEATH & TAXES BLACK LAGER, Parts Unknown, CA

SIERRA NEVADA PALE ALE, Chico, CA

PRANQSTER BELGIAN ALE, North Coast Brewing Co., CA

ABITA TURBODOG BROWN ALE, Abita Springs, LA

PREMIERES

- OYSTERS ON THE HALF-SHELL \$3/ea
FRIED PICKLES \$5
CASTELVETRANO OLIVES \$4
BOITE DE LEGUMES \$4 pickled veggies
DUCK RILLETTES \$9 pepper jelly, toast
FRITES EVANGELINE \$6
kennebec potato french fries
GULF SHRIMP COCKTAIL \$14
cajun remoulade and cocktail sauce
SMOKED SALMON \$12
rosti potato and crème fraiche
TOUR DE FRUITS DE MER \$26
oysters, cracked dungeness crab,
chilled gulf shrimp,
nantucket bay scallops

APPETIZERS

- OYSTER STEW A LA LOUISIANNE \$11
OXTAIL-BARLEY SOUP ET FAIRE LE CHABROL \$9
SALADE MAISON \$8
bibb lettuce, fines herbes, easter egg radish
DUNGENESS CRAB AND ARTICHOKE SALAD \$12
lemon aioli, fennel, watercress
SALADE BETTERAVES \$10
heirloom beets, citrus, hazelnuts, balsamic, spearmint
BACON AND EGG SALAD \$11
frisee, bacon, endive, sherry vinaigrette,
poached egg
DUCK CONFIT \$12
crispy skin, spiced prunes, savoy cabbage
ASSIETTE DE FROMAGES \$10/pp
sebastopol creamery cheeses, traditional accompaniments
ASSIETTE DE CHARCUTERIE \$12/pp
three selections with breads, pickles, and preserves

ENTREES

- SALADE NICOISE \$15 yellowfin tuna, creamer potatoes, haricots verts
GRILLED SALMON \$18 warm chicory salad, fuji apple, dill, mustard
CHILLED GRILLED STEAK \$18 watercress, marble potatoes, horseradish
WILD MUSHROOM TARTINE \$15 melted fontina and caramelized onions
served open-faced on toasted pain de campagne
BLACKENED PETRALE SOLE PO'BOY \$15 dressed on a soft roll
CROQUE MARIN \$14 grilled cheese, millionaire's bacon, fried egg
ARTICHOKE-TRUFFLE RAGOUT \$17 poached egg, roasted mushrooms
POISSON EAU FOU \$18 petrale sole in white wine broth
with tomatoes, capers, fresh marjoram and lemon
POULET GRAND-MERE \$17 grandma's roast chicken, whipped potatoes,
black pepper gravy, root vegetables
SLOW-COOKED BEEF CHEEKS \$19 whipped potatoes,
brussels sprouts, black truffle
STEAK FRITES \$21 grilled sirloin steak, beurre colbert, french fries

MOSTLY VEGETABLES \$5

- SIDE SALAD
WHIPPED POTATOES
DIRTY RICE
BLOOMSDALE SPINACH
MACQUE CHOUX
sauteed corn,
cherry tomatoes
BRUSSELS SPROUTS
GRILLED ANDOUILLE
cajun sausage

plats du jour MONDAY: red beans and rice \$14 TUESDAY: duck cassoulet \$18
WEDNESDAY: NOLA barbecued shrimp \$19 THURSDAY: bienville burger \$17
FRIDAY: shrimp etouffee \$23 SATURDAY: veal chop a la blanquette \$35
SUNDAY: gumbo ya-ya \$16