

PATAJES

In certain Creole dialects, pataje means “to share.” Our menu features small plates that are the perfect way to experience a diversity of our flavors and are intended to be shared by the table. We recommend ordering two to three items per person for a meal.

VEGETARIAN OR VEGAN?

Our entire menu is made from scratch and many items can be modified to accommodate vegetarian and vegan diets. Ask your server for our menu listing all vegetarian and vegan options.

GF prepared gluten-free GFO gluten-free option available

PLATTERS	CHEESE BOARD GFO 12 (choose two cheeses) 4 (each additional) served with dried Wisconsin cranberries, muffuletta olives, candied pecans, and crackers Emmi Roth Moody Blue (cow, smoked blue cheese, Wis.) Farmer John's Three-Year Cheddar (cow, Wis.) Carr Valley Mobay (sheep/goat, Wis.) Pecan-crust herb and black pepper Montrachet (goat, Wis.) Sartori SarVecchio (cow, Wis.) Hooks Triple Play (sheep/goat/cow, Wis.)	
	BRUSCHETTA GFO 9 (choose any two) 4 (each additional) Tomato, herbed Montrachet, pesto, and balsamic reduction Flat iron steak, caramelized onions, Moody Blue spread, and chimichurri Brandied fig, brie, and arugula Smoked salmon, cream cheese, fennel, and pickled onion Grilled summer vegetable and tomatillo salsa	
VEGGIES	CAULIFLOWER GF 7 oven roasted cauliflower, micro basil, feta, schug purée	
	PESTO FONDUE GFO 9 baked provolone and cream cheese, pesto, and chili with crackers	
	BROCCOLINI GF 6 chargrilled broccolini, pine nuts, SarVecchio, piquillo purée	
	FRIED CHEESE CURDS 6 hand beer-battered, Cajun-dusted cheese curds with Sriracha aioli	
	RATATOUILLE GF 7 roasted summer squashes, tomato, eggplant, and onion with balsamic reduction and pea shoots	
	SWEET POTATO GFO 6 brown sugar and rosemary roasted sweet potato with candied pecan streusel	
	TRUFFLED ENDIVE SALAD 9 Belgian endive, Moody Blue cheese, toasted walnuts, truffle vinaigrette, and red onion	
	ELOTE CORN GF 8 warm charred corn, chili aioli, lime crema, peppers, onions, Tajin, and Cotija cheese	
	CHARRED "CAESAR" GFO 7 grilled romaine heart, brioche crouton, grated and shaved SarVecchio, piquillo chutney, Caesar dressing	
PASTA	PASTA LILIANA GFO 11 shrimp, andouille, blackened chicken, fettuccini, spicy red pepper cream, and SarVecchio cheese	
	BACON TRUFFLE MAC & CHEESE GFO 9 Nueske's bacon and shaved black truffle cheese sauce, rotini, topped with andouille crust	

LAND	STEAK GF	12
	grilled flat iron steak, gorgonzola gratin, chimichurri, and piquillo chutney	
	RIBS GF	10
	Korean BBQ slow-smoked baby back riblets with ginger slaw	
	WINGS GF	9
	slow-smoked chicken wings tossed in crystal butter sauce with Moody Blue dip	
	CHICKEN GF	9
	brown sugar roasted chicken, cheddar grits, piquillo coulis, and micro greens	
	PORK TENDERLOIN	9
	tomatillo salsa, shitake, oyster, and cremini mushrooms	
SEA	SHRIMP ROLLS	12
	shrimp tossed in drawn butter and chive aioli, served on toasted house made brioche	
	MUSSELS GFO	9
	chorizo, shallots, leeks, mussels, butter, and white wine, with grilled baguette	
	SHRIMP AND GRITS GF	10
	blackened shrimp, stone ground cheddar grits, Creole meuniere, piquillo chutney, and micro greens	
	BBQ PRAWNS GF	12
	jumbo prawns sautéed in Cajun spices, garlic, and butter, drizzled with Sriracha aioli	
	SALMON GF	14
	pan-seared salmon, parsnip purée, arugula essence, and charred carrot coulis	
	OYSTERS ROCKEFELLER	12
	Blue Point Oysters, bacon, spinach, cream, absinthe, andouille crust	
	RAW OYSTERS	9
	one East Coast and one West Coast, pickled onion, cucumber mignonette, lemon	
	BOUILLABAISSÉ GFO	16
	almon, shrimp, mussels, potatoes, fennel, and onion in a rich saffron-tomato sauce, with rouille croutons	

THE FRENCH QUARTER

OUR NEW ORLEANS SMALL PLATES

JAMBALAYA GF
Andouille sausage, Nueske's bacon, and jumbo shrimp over a spicy tomato sauce and rice
10

GUMBO
Chorizo, peppers, onions, and okra in a thick stew topped with rice and seared andouille
9

SHRIMP ÉTOUFÉE
Shrimp sautéed with peppers and onions in a rich shrimp velouté, topped with a BBQ prawn and chive
10

RED BEANS GF
Slow-cooked smoky red beans, peppers, and onions, topped with seared andouille and piquillo chutney
8

MUFFULETTA
Traditional New Orleans sandwich filled with salami, ham, provolone, and house made olive salad between our house made muffuletta bread
9

SHRIMP PO'BOY
Blackened or fried jumbo shrimp, ginger slaw, and Sriracha aioli, on toasted French bread
10

KIDS MENU

MAC & CHEESE GFO	6	BUTTER NOODLES GFO	5
rotini, cream, cheddar and American cheese		rotini, sweet cream butter, and parmesan cheese	
JAMBALAYA GF	6	GOURMET BABY GFO	5
our famous jambalaya topped with andouille sausage and Nueske's bacon		cheese, fruit, tomatoes, and crackers all cut up for 1-4-year-olds	
STEAK GF	10		
4 oz flat iron steak, roasted vegetables, and grits			

VEGETARIAN // VEGAN MENU

SUMMER 2019

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THE FRENCH QUARTER

OUR NEW ORLEANS SMALL PLATES

TOFU AND GRITS GF

Pan-seared tofu, stone-ground cheddar grits, Creole meuniere, piquillo chutney, and micro greens

10

VEGAN RED BEANS AND RICE V GFO

Slow-cooked smoky red beans, peppers, and onions, topped with blackened seitan and piquillo chutney

8

TOFU PO'BOY VO

Blackened tofu, ginger slaw, and Sriracha aioli, on toasted French bread (vegan • sub schug purée for Sriracha aioli)

10

V prepared vegan VO vegan option available

GF prepared gluten-free GFO gluten-free option available

PLATTERS

CHEESE BOARD GFO 12 (choose two cheeses) 4 (each additional)
served with dried Wisconsin cranberries, muffuletta olives, candied pecans, and crackers

Emmi Roth Moody Blue (cow, smoked blue cheese, Wis.)

Farmer John's Three-Year Cheddar (cow, Wis.)

Carr Valley Mobay (sheep/goat, Wis.)

Pecan-crusted herb and black pepper Montrachet (goat, Wis.)

Sartori SarVecchio (cow, Wis.)

Hooks Triple Play (sheep/goat/cow, Wis.)

BRUSCHETTA VO GFO 9 (choose any two) 4 (each additional)

Tomato, herbed Montrachet, pesto, and balsamic reduction

Brandied fig, brie, and arugula

Grilled summer vegetable and tomatillo salsa (vegan)

VEGGIES

CAULIFLOWER VO GF 7

oven roasted cauliflower, micro basil, feta, schug purée (vegan • sub crumbled herbed tofu for feta)

PESTO FONDUE GFO 9

baked provolone and cream cheese, pesto, and chili with crackers

BROCCOLINI VO GF 6

chargrilled broccolini, pine nuts, SarVecchio, piquillo purée (vegan • sub crumbled herbed tofu for SarVecchio)

FRIED CHEESE CURDS VO 6

hand beer-battered, Cajun-dusted cheese curds with Sriracha aioli (vegan • sub vegan cheese curds)

RATATOUILLE V GF 7

roasted summer squashes, tomato, eggplant, and onion with balsamic reduction and pea shoots

SWEET POTATO VO GFO 6

brown sugar and rosemary roasted sweet potato with candied pecan streusel

TRUFFLED ENDIVE SALAD GF 9

Belgian endive, Moody Blue cheese, toasted walnuts, truffle vinaigrette, and red onion

ELOTE CORN GF 8

warm charred corn, chili aioli, lime crema, peppers, onions, Tajín, and Cotija cheese

CHARRED "CAESAR" GFO 7

grilled romaine heart, brioche crouton, grated and shaved SarVecchio, piquillo chutney, Caesar dressing

PASTA

VEGGIE LILIANA VO GFO 11

roasted peppers and onions, fettuccini, spicy red pepper cream, and SarVecchio cheese (vegan • sub piquillo sauce for red pepper cream and remove cheese)

TRUFFLE MAC & CHEESE GFO 9

shaved black truffle cheese sauce and rotini