

# lunch menu

## first plates...

PEACH & BURRATA SALAD, 13  
*heirloom cherry tomatoes, grilled peaches, pea shoots, red endive, toasted hazelnuts, white balsamic & citrus*

THE STATE SALAD, 12  
*local baby mixed greens, strawberries, blueberries, blackberries, sliced pears, candied pecans, honey goat cheese, raisins, arnold palmer vinaigrette*

\*CAESAR SALAD, 10  
*toasted crouton ring, shaved aged parmesan, melted tomatoes, anchovies, romaine lettuce*

\*CRAB CAKE, 18  
*braised sweet collard greens, corn remoulade, Nueske bacon, charred heirloom tomatoes*

\*ROOT & EGG TOAST, 12  
*sheet pan toasts, spring vegetables, mashed peas, fried farm fresh eggs, shitake, black trumpet & oyster mushrooms, red radishes, english peas, lemon juice & zest, parmesan, thick-cut miché sourdough bread, garlic, shaved carrots*

\*PICKLED FRIED GREEN TOMATOES RAVIGOTE, 12  
*jumbo lump blue crab, bread & butter pickles, pickled green tomatoes, southern chow chow, charred lemon ravigote sauce*

\*THE CHAMPION GUMBO, 8  
*bowl of award winning chicken & sausage gumbo on a bed of white rice*

SOUP OF THE DAY, 6  
*chefs daily made-from-scratch soup*

## handhelds...

\*CUT & BOARD, 12  
*daily chefs sandwich or wrap, soup-of-the-day and kettle chips*

\*BLACK SNAPPER REUBEN, 15  
*marble rye, gruyere cheese, creole red cabbage sauerkraut, 1000 island remoulade, bronzed black snapper*

\*SHRIMP PO'BOY, 13  
*french bread, bronzed wild louisiana shrimp, shredded bibb lettuce, diced heirloom tomatoes, sweet corn remoulade*

\*HOLY BUFFALO OYSTER PO'BOY, 15  
*french bread, buttermilk marinated flash-fried oysters tossed in crystal inspired buffalo sauce, blue reins blue cheese crumbles*

\*CAJUN CRAWFISH BREAD, 13  
*french bread, mayo, sweet onions, crawfish, herbs, garlic, monterey jack cheese, house blend creole seasoning*

\*BIJOUX BURGER, 14  
*8oz. handmade patty, artisan lettuce, beef steak tomato, red onion, bread & butter pickle chips, applewood bacon*

\*PAN SEARED CHICKEN SPINACH WRAP, 12  
*seared chicken, spinach, feta, grilled heirloom tomatoes, pickled red onions, peppercorn parmesan dressing*

\*TOASTED SOURDOUGH CLUB, 14  
*ham, turkey, swiss, bacon, lettuce, tomatoes, mayo, thick-cut toasted sourdough*

## main...

RED BEANS & RICE, 13

*\*Add On | Grilled, Bronzed, Fried:*

*chicken, 17*

*andouille sausage, 18*

*black snapper, 20*

*red grouper, 20*

\*CRAWFISH RICOTTA DUMPLINGS, 20

*charred onions, melted tomatoes, crawfish, ricotta dumplings*

\*SHRIMP & GRITS, 22

*Nueske bacon, fennel, shallots,*

*caramelized onions, butter, white wine,*

*fresh cream, chopped herbs,*

*yellow stone ground grits*

\*1855 BRAISED SHORT RIBS, 28

*creole cream-corn, farmers petite carrots,*

*tabasco pepper jelly*

## desserts...

CRÈME BRÛLÉE CHEESE CAKE, 7

*torched turbinado sugar, caramelized bananas & caramel*

BOURBON PECAN PIE, 7

*french vanilla ice cream, cinnamon & sugar, chantilly cream*

CLASSIC NEW ORLEANS BREAD PUDDING, 7

*french bread pudding, bourbon sauce, spiced crème*



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*