

# Lafayette Village Grill

*An American Grill with a New Orleans Twist*

## APPETIZERS

**Mardi Gras Fries** – spicy waffle fries, house made queso, shredded aged cheddar  
tomatoes, green onions, jalapeno ranch sauce 11

**NOLA Shrimp Remoulade & Salmon Deviled Eggs** 16

**Hot Cajun Crab Dip** – house recipe, toasted artisan bread 18

**‘Dusted’ Seafood Cocktail** - flash fried oysters and shrimp, remoulade & cocktail sauces 15

**‘Voodoo’ Wings** – cajun spice rubbed, creole chili pepper or NOLA bourbon bbq sauce 14

**Classic BBQ Shrimp Orleans** – white rice, NOLA bourbon bbq sauce green onions, toasted artisan bread 16

**Crisp Bibb Salad** – chives, crumbled egg, red peppers, feta, bibb lettuce, green goddess dressing 12

**Caesar Salad** – parmesan frico, house croutons, romaine, Caesar dressing 12

Soup du Jour cup 5 - bowl 8

## HANDHELDS

*Served with a choice of one side*

**Bistro Burger** – smokehouse bacon, pepperjack, leaf lettuce, tomato, red onion VG burger sauce, brioche bun 16

**Pub Burger** – aged cheddar, ale braised onions, VG burger sauce, brioche bun

**French Quarter Burger** – creole spiced, cajun bacon, blue cheese, herbed mayo, brioche bun 18

**Turkey Burger** – mozzarella, leaf lettuce, tomato, cucumber, avocado, remoulade, brioche bun 17

**Shrimp or Oyster Po' Boy** – flash fried, shredded lettuce, tomato, creole sauce, toasted roll 19

**Crab Cake** – leaf lettuce, tomato, maque choux, chili remoulade, brioche bun 19

**Chicken Paillard** – provolone, roasted red peppers, caramelized onions, bistro sauce, brioche bun 17

**Classic Muffuletta** – mortadella, ham, salami, mozzarella, provolone olive tapenade, herbed mayo, Italian roll 15

## SIDES

French Fries, Cajun Fries, Creole Slaw, Hericot Verts, Asparagus, Brussel Sprouts & Bacon 'Hash'

Firecracker Corn, Roasted Fingerlings, Garlic Mashed Potatoes, Long Grain & Wild Rice 7

## SALADS

**Lafayette** – sauteed lemon pepper shrimp, house croutons, cucumbers, red peppers, avocado, feta mixed field greens, champagne vinaigrette 18

**Cobb** – roasted chicken, crumbled egg, tomatoes, house croutons, cheddar mixed field greens, ranch dressing 18

**Village** – roasted chicken, bacon, apples, candied walnuts, warm goat cheese 'croutons' mixed field greens, balsamic vinaigrette 16

## MAINS

**Dusted Flounder 'Meunière'** – sauteed Atlantic flounder, long grain & wild rice  
lemony haricot verts, maque choux, brown butter 23

**Delta Chicken** – slow roasted half chicken, garlic mashed potatoes  
firecracker corn, chik'n dip'n sauce 22

**Gulf Red Snapper** – blackened & sauteed, firecracker corn, long grain & wild  
rice  
spicy remoulade, dill compound butter 25

**Crab Cakes Devon** – lump crab Gulf style, chili remoulade, maque choux  
long grain & wild rice, creole slaw 28

**Spicy Louisiana Chicken & Sausage Pasta** – roasted chicken, hot Italian  
sausage, 5 cheeses  
tomatoes, cream sauce reduction, penne rigate, fresh parmesan 25

**True Danish Pork Ribs** – slow roasted full rack, garlic mashed potatoes, Brussel  
sprouts 'hash'  
NOLA bourbon bbq sauce 27

**Butter Basted Grilled Salmon** – garlicky wilted baby spinach, herbed butter  
long grain & wild rice timbale 26

**Marinated Top Sirloin** –roasted fingerling potatoes, Brussel sprouts 'hash'  
VG steak sauce, fried onion twists 29

**Filet Mignon 'Au Poivre'** – center cut, 6 pepper rub, roasted fingerling  
potatoes  
pan roasted asparagus, VG steak butter 39

## WINE

		<b>Glass</b>	<b>Bottle</b>
<b>WHITE</b>			
ECCO DOMANI, Pinot Grigio	Italy	7	26
MENAGE A TROIS, Pinot Grigio	California	8	30
HOGUE, Sauvignon Blanc	Washington	8	30

NOBILO, Sauvignon Blanc	New Zealand	10	38
PACIFIC RIM, Riesling	Washington	7	26
FIRESTEED, Riesling	Willamette Valley	9	34
ESTANCIA, Chardonnay	Monterey	9	34
A BY ACACIA, Chardonnay	California	10	38
CHALK HILL, Chardonnay	Sonoma	11	42
FERARI CARANO, Chardonnay	Sonoma	12	46
SONOMA CUTRER, Chardonnay	Russian River Valley	14	54
SILVERADO, Chardonnay	Carneros		69
FLOWERS, Chardonnay	Sonoma		84
LAMARCA, Prosecco	Italy	8	30
CORDINIU, Sparkling	Spain	8	30

## RED

ESTANCIA, Pinot Noir	California	8	30
EDNA VALLEY, Pinot Noir	Central Coast	11	42
WILD HORSE, Pinot Noir	Central Coast	12	46
HOGUE, Merlot	Washington	10	38
SWANSON, Merlot	Napa	12	46
DUCKHORN 'DECOY', Merlot	Sonoma	14	54
CLINE, Zinfandel	Central Coast	10	38
FRANCISCAN, Cabernet Sauvignon	Monterey	10	38
HAHN, Cabernet Sauvignon	Central Coast	11	42
KENWOOD, Cabernet Sauvignon	Sonoma	12	46
KUNDE, Cabernet Sauvignon	Sonoma	14	54
BR COHN, Cabernet Sauvignon	North Coast	14	54
RUTHERFORD, Cabernet Sauvignon	Napa		71
CLOSE PEGASE, Cabernet Sauvignon	Napa		87

## BEERS ON TAP

WICKED WEED "PERNICIOUS"	IPA	9	
STELLA ARTOIS	BELGIAN	6	
NEW BELGIUM "VOODOO RANGER"	IPA		8
BLUE MOON	WHEAT	6	
RED OAK "AMBER"	AMBER ALE		6
ABITA "PURPLE HAZE"	WHEAT	7	
FOOTHILLS "HAZYUM"	IPA	8	
BOSTON BEER "SAM ADAMS"	LAGER	6	
WHITE STREET	KOLSCH	7	
RALEIGH BREWING "HELL YES MA'AM"	BELGIAN	8	

# DESSERT

## WARM CHOCOLATE CARAMEL & PECAN BROWNIE

WHIPPED CREAM, CHOCOLATE SAUCE, MINT

6

## KEY LIME PIE

RASPBERRY SAUCE, WHIPPED CREAM

7

## FOUR LAYER CARROT CAKE

VANILLA GRANACHE

7

## DULCE DE LECHE CHEESECAKE

DARK CHOCOLATE SHAVINGS

7

## BOURBON STREET BEIGNETS

POWDERED SUGAR, HOT FUDGE DIPPING SAUCE

8

## COOKIE MONSTER – 3 HOUSE BAKED COOKIES

RED VELVET CHOCOLATE CHUNK, REESE'S PEANUT BUTTER, LEMON BLUEBERRY  
CONFECTIONER'S SUGAR

6