

# DARK ROUX.

A Story of Louisiana Foods

Restaurant. Bar. Pantry.

## Saturday & Sunday Live Music Brunch

### Starters / Small Plates

<b>"Beignets"</b> Our take on a classic pastry	6
<b>Boudin Balls</b> housemade boudin - cream cheese - ritz cracker crust - pepper jelly	9
<b>Shrimp Corndogs</b> lemon caper remoulade & micros	10

### Soup & Salads

<b>Dark Roux. Gumbo</b> gotreaux farm poultry - rabideaux's sausage - cajun country rice	6 / 12
<b>GF Wedge Salad</b> gotreaux farm romaine - bacon - wanda's bleu cheese - red onion - candied pecans - roasted garlic vinaigrette	11
<b>GF Acadiana Cobb</b> romaine - house cured ham - smoked gotreaux farm turkey - pickled farm egg - red onion - wanda's hard cheese - house hot sauce vinaigrette	16

### Entrées

<b>GF Farmer's Omelet</b> 3 eggs - market vegetables - wanda's feta	12
<b>Crawfish Omelet</b> 3 eggs - la crawfish tails - leeks - manny's pancetta - wanda's gouda style mornay	14
<b>"Traditional" Benny</b> house cured ham - drunken greens - poached farm eggs - buttermilk biscuit - hollandaise	14
<b>Boudin Benny</b> ritz cracker crusted boudin cakes - crawfish étouffée - poached farm eggs - creole hollandaise	15
<b>Butter Pecan Waffles</b> pecan waffle - vanilla creme anglais - house caramel butter • add house made ice cream... 3	11
<b>Country Quail &amp; Waffles</b> chicken fried bon soliel quail - butter pecan waffle - candied collard greens - pepper jelly	17
<b>Chicken Biscuits</b> buttermilk biscuit - gotreaux honey - fried gotreaux farms chicken - sunny side farm eggs - white sausage gravy	14
<b>Shrimp N' Grits</b> la gulf shrimp - manny's worcestershire - leeks - peppers - fried grit cakes • add a 63° farm egg.....1.5	18
<b>Beef Short-Rib Hash</b> 48 hr short ribs - potato hash - apple - red wine demi - sunny side farm egg	15
<b>Crawfish Spaghetti</b> la crawfish tails - pancetta cream sauce - smoked mushrooms - fried 63 degree farm egg	18
<b>Country Fried Steak</b> "chicken fried" local beef - creole potato salad - candied greens - buttermilk gravy	16
<b>Croque -a- Cochon</b> poupart's sourdough - local ham - hogs head cheese - béchamel - gruyere - butter • add a sunny up farm egg... 1.5	13
<b>Smoked Gotreaux Farm Turkey Club</b> ciabatta - turkey breast - mary's mustard & honey aioli - red onion - pickled green tomato - spring mix - bacon	14
<b>Buffalo Oyster</b> poupart's sourdough - fried gulf oysters - house bacon - arugula - house hot sauce - ranch slaw	15
<b>"Locavore" Burger</b> great harvest bun - bacon - b&b pickles - smoked mushrooms - gruyere - spring mix - house aioli	12

### Accompaniments

<b>Biscuit/Toast</b>	2	<b>Sweet Potato Hash</b>	4	<b>Grilled Vegetables</b>	5
<b>House Breakfast Sausage</b>	4	<b>Creole Potato Salad</b>	4	<b>Candied Greens</b>	5
<b>House Smoked Bacon</b>	4	<b>Battered Sweet Potato Fries</b>	4		