

GILTY OFFERINGS

***DAILY MENU ITEMS DRAWN FROM THIS MENU*
NOT ALL ITEMS AVAILABLE EACH DAY**

MAQUE CHOUX ELOTE SALAD

Roasted street corn salad with edamame, hominy, cilantro, bell peppers, chilies, cotija, crema, and squirt of Louisiana

5

BOUDIN BALLS

Fried Cajun pork and rice meatballs served with pickled zucchini ribbon and creole aioli

9

GUMBO Z'HERBS

Vegan gumbo of spinach, collard greens, mustard greens, kale, onion, leek, celery, poblano, jalapeno, onion, and garlic, served over rice and topped with green onion.

8

CHICKEN ANDOUILLE GUMBO

Cajun seasoned chicken thighs, andouille sausage, onions, peppers, garlic, celery, and spices served over rice and topped with green onion.

9

RED BEANS AND RICE

Slow braised red beans, smoked ham hocks and andouille sausage served over rice and topped with green onion.

9

POUTINE

French fries and melted Wisconsin cheese curds topped with either our
Chicken andouille gumbo

or

Gumbo Z'herbes

Garnished with olive salad and green onion

11

FRIED GREEN TOMATO SANDWICH

Crispy fried green tomato served on toasted brioche with pimento cheese,
bacon jam and bib lettuce

12

FRIED OYSTER MUSHROOM PO'BOY

Cornmeal crusted oyster mushrooms served on toasted French bread with green
goddess aioli, pickled red onion, arugula, and heirloom tomatoes

12

PORTOBELLO MUSHROOM PO'BOY

Soy-citrus marinated and grilled portobello mushrooms, cilantro-Serrano vegan
aioli, pickled red cabbage, arugula, cilantro, and sliced serranos

12

GREEN THAI CURRY PO'BOY

Thai curry spiced pork sausage served on a French roll topped with an herbed
carrot and daikon slaw and sambal vinaigrette

14

OAXACAN MOLE SAUSAGE PO'BOY

Oaxacan mole and pork sausage stuffed with diced chihuahua cheese and
charred poblano topped with avocado crema and pico de gallo

14

BOSNA SAUSAGE PO'BOY

Austrian style pork and veal sausage seasoned with marjoram, heavy cream lemon zest and nutmeg, served with IPA mustard, curry ketchup and caramelized onion jam.

14

IVORY CHICKEN SALAD PO'BOY

Pulled brick chicken tossed with celery, red onion and chives, dressed with Alabama ivory BBQ sauce topped with collard and kale slaw and mustard champagne vinaigrette

14

PULLED PORK SANDWICH

Slow roasted pork shoulder, creole aioli, tangy cabbage and carrot slaw served on a pretzel bun

14

NASHVILLE HOT CHICKEN AND WAFFLE

Buttermilk brined crispy fried chicken thigh tossed in Nashville hot oil served on savory andouille, cheddar and chive waffle topped with honey butter and pickled zucchini ribbon

15

SMOKED BRISKET PO'BOY

Slow smoked beef brisket, candied jalapeno aioli and topped with buttermilk cabbage slaw and candied jalapenos

15

CRAWFISH SALAD PO' BOY

Crawfish boil on a bun! Cajun seasoned crawfish tails, celery, scallions, grilled sweet corn, herbs, tossed in an Old Bay aioli served on a buttered bun and topped with voodoo potato strings

18