

Gluten Free Menu

Lounge Menu~ Daily at 3PM

green salad

seasonal baby greens, heirloom cherry tomatoes, shaved parmesan, balsamic vinaigrette **11**

caesar salad

hearts of romaine, arugula, roasted garlic dressing, parmigiano-reggiano **13**

wok charred spicy edamame

shishito peppers, garlic, sesame **7**

louisiana hot wings

who dat sauce, crisp pickled vegetables, sweet onion dip **13**

pete's angry mussels

lardons of bacon, serrano chili, white wine broth, scallions **17**

corn fried okra

fresh horseradish sauce **7**

popcorn crawfish

louisiana crawfish tails, white rémoulade **13**

sticky tender belly pork ribs

chili glaze, green onion, crunchy peanut slaw **17**

mushroom omelette

assorted mushrooms, green onion, brie, hand-cut fries **15**

double cut tender belly pork chop

cane syrup glazed, creole grits, string beans **29**

steak frites

red wine marinated flat iron steak, hand-cut fries, sauce béarnaise, red wine debris jus **29**

local cheese board

chefs choice of three daily cheeses, proper accompaniments **15**

We take food allergies very seriously and very carefully prepare all gluten free items, however during normal kitchen operations, there is a possibility for food to come into contact with wheat gluten/proteins. Please discuss all allergies with your server.

Gluten Free Menu

8K Dinner ~Wed-Sun At 5:30PM

oyster shooter

fresh shucked oyster, housemade bloody mary cocktail sauce, chive aioli **5**

gran's deviled egg

oregon black truffle, tarragon, prosciutto tuile **5**

foie gras "pb&j"

hudson valley foie gras torchon, pepper jelly **7**

bbq shrimp & grits

gulf coast shrimp, creole bbq sauce "nolan family recipe", country grits, soft cooked egg **19**

summer radish and lobster salad

baby spinach, mizuna, shaved mirliton, creamy tarragon dressing **17**

local heirloom tomato salad

butter lettuce, avalanche goat cheese fondue, toasted pistachios, citrus vinaigrette **15**

8k salad

seasonal baby greens, crispy prosciutto, spiced apple purée, cashews, avalanche goat cheddar, balsamic vinaigrette **16**

jambalaya-stuffed mississippi quail

sauce poulette **19**

local sweet corn and avalanche chevre bisque

crispy corn, smoked paprika oil, seasonal sprouts **11**

pan-roasted alaskan halibut

manila clams, fingerling potatoes, summer ramps, court bouillion **31**

prosciutto-wrapped elk loin

summer mushroom risotto, broccoli rabe, red wine elk jus **43**

milagro ranch grass fed 22oz bone-in ribeye

fresh horseradish-whipped potatoes, butter-poached asparagus, roasted bone marrow, red wine jus, sauce béarnaise **49**

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