

Kids & Other Challenges

Kids:

We recommend all children to try the most exotic food they can, from the main menu. If they don't want to, we can make:

Beefburger po'boy (£6)

Fish finger po'boy (£6)

Cheesy grits with or without fried green tomato (£6)

Cheesy grits with bacon and egg (£6)

Vegetarians:

Vegetarian items are marked on the menu with a (v), though the cheese used in blue cheese salad, blue cheese ranch, and the cheese & green tomato po' boy contains animal rennet. All our desserts are vegetarian – we use no gelatine.

Vegans:

We have unfortunately few vegan items on the menu, as in Louisiana they seem to use bacon as a seasoning. However Gumbo z'herbes, artichoke with lemon and oil, mustard or collard greens, smothered okra, French Quarter fries & lettuce are all vegan – as is the chocolate 'ice cream' (it's actually a sorbet), and from the bar snacks the pickled okra, pickled green beans and spiced pecans. We can also make fried okra or fried green tomatoes vegan on request.

Celiac sufferers:

Many dishes contain flour either in the coating of fried foods or the roux in many others. Pork boudin (but not the balls), oysters Link, boiled crawfish, round lettuce with blue cheese, blackened chicken, rice, mustard or collard greens, smothered okra, lettuce, grits & French Quarter fries are all ok – as are the Julep Sherbet & the chocolate ice cream. We can make a gluten-free version of the eggs Sardou (omitting cornbread), and all our fried chicken, okra, green tomatoes and seafood can be made gluten-free on request, including the amazing amandine. Shrimp & grits can also be made gluten-free, omitting the roux, again on request.

Allergens:

Please inform us of any allergies. Most will find plenty of choice on our menu, people allergic to mustard, capsicums or celery will find options surprisingly limited however (though we can always make something simple yet safe).

Religious diets:

Generally, proteins are always mentioned on the menu – so anything containing pork will contain one of the words 'boudin' 'andouille' 'tasso' 'pork' 'ham' or 'bacon'. Persons on a halal diet will find plenty of choice. Kosher items are fewer – there is a preponderance of shellfish as well as pork, and our chicken is marinated in buttermilk - stick to vegetarian or fish items.