

wines of the day

Les Hauts de Milly
Chardonnay, FR
6.5 / 125ml

Alexana
Gran Rouge, US - OR
7 / 125ml



bubbles

Mas Macia
Cava, Es
6.3 / 125ml

Ernest Remy
Champagne, Fr
40 / 37.5cl

laissez les bons temps rouler!

SEAFOOD

Jersey Rock <i>crisp, green wood, cucumber</i>	24 / 6	Rockefeller Oyster grilled, green and rich	15 / 3
Tia Maraa brine, hazelnut, sugar	36 / 6	Chilli & Pecorino Oyster buttered & broiled	15 / 3
		Chilled Shrimp brandy mayo	15 / 6

SMALL PLATES

Fried Green Tomatoes fried okra & remoulade	5	Chicken Wings gravy	9
Bacon Beignet fried, sugared pastry with praline bacon	6	Plaquemine Salad persimmon, pink radicchio, goat curd, candied pecan (v)	9

LARGE PLATES

Eggs Sardou poached with artichokes, spinach, cornbread & hollandaise (v)			20
Gumbo louisiana soup with chicken, shrimp & sausage			19
Southern Fried Chicken slaw, gravy			22
Jambalaya creole rice with a confit duck leg, smoked sausage			32

PO'BOYS

Fried Green Tomato	10	Fries	6
Blackened Chicken	16	Wedge Salad	6
Fried Shrimp	16	Smothered Okra	7

SIDES

inform us of allergies | service discretionary | ask for vegan or childrens menu | @plaqueminelock