

# Bayou Bites

**Basket of Biscuits** 4  
Four handmade biscuits

**Farm Frites** (GF) (V) (H) 7  
Local green beans char-grilled with horseradish aioli

**Crispy Calamari** (GF) (H) 10  
Gluten free flour, cider & honey pickled peppers with lemon caper berry aioli

**Chipotle Deviled Eggs** (GF) 8  
Chipotle with chopped bacon & red onion

## Barn Yard

**Filet Mignon** (GF) 34  
6oz filet topped with bone marrow butter and balsamic shallots

**Rib Eye** (GF) 29  
12oz ribeye topped with bone marrow butter and balsamic shallots

**Hanger Steak** (GF) 28  
10oz blackened hangar steak topped with cilantro lime butter

Hand-cut steaks served with choice of side:  
Gigi's Fries Creamed Corn  
Cajun Bacon Black Beans  
Southern Collard Greens  
Sweet Potato Fries

**Maple Bourbon Chicken** (GF) 23  
Served with roasted garlic and sweet corn risotto & vegetable

## Kettles & Greens

**Chef's Soup** 6

**French Onion Soup** 7  
Provolone cheese & croutons in an onion bowl

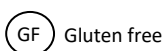
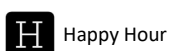
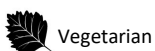
**Louisiana Gumbo** 6  
Local andouille & chicken add crawfish +2

**House Salad** (GF) (V) (H) 9  
Field greens, pickled red onions, goat cheese, candied pecans & peach vinaigrette

**Baby Kale Caesar Salad** 9  
Organic baby kale, asiago & pan fried croutons with caesar dressing

**Georgia Grilled Peach Salad** (GF) 13  
Field greens, serrano ham, grilled peaches, burrata cheese, balsamic glaze with sweet herb vinaigrette

Add to any salad:  
blackened or grilled shrimp +8  
blackened or grilled chicken +5  
5oz hangar steak +10  
fresh catch +12



**Southern Fried Oysters or Shrimp** 12

A southern favorite out of the Bayou

**Candied Pecan Pimento Dip** (V) (H) 10

Served with cucumbers and toasted naan bread add bacon+1

**Cheesy Jalapeno Cheddar Grit Cakes** (GF) (H) 8

Panko crusted and fried, served with tomato bacon jam

**Pecan Crusted Chicken Strips** 13

Served with a creamy bourbon sauce

**Fried Green Tomato and Goat Cheese Stacks** (V) 13

Served with green tomato chow chow

Gigi's

## From the Pond

FRESH Catch Market price



**Shrimp & Grits** (GF) 24

Blackened & grilled tiger shrimp with creamy hominy grits, tasso ham gravy, wilted baby kale & tomatoes

**Charleston Twin Crab Cakes** 26

Pan fried crab cake, tomato butter & sweet corn succotash

**Cast Iron Blackened Chesapeake Blue Catfish** (GF) 21

8oz blue catfish topped with cilantro lime butter, served with southern red rice & vegetable

**Chicken & Crawfish Jambalaya** 25

Served over red rice, topped with crawfish and andouille jambalaya sauce, served with vegetable

## Southern Comfort

**Coastal Pasta** 20

Fasta Pasta fusilli with littleneck clams, local bacon and spring onion & creamed corn

**Sweet Pea & Truffle Ravioli** (V) 19

Fasta Pasta ravioli with slow roasted tomato vodka sauce & asiago cheese

**New Orleans Voodoo Raviolis** 24

Squid Ink Raviolis stuffed with smoked gouda cheese, andouille sausage & shrimp and grits, served with cajun maque choux sauce

All handhelds served with Gigi's chips

## Handhelds

**Bacon Cheddar Burger** 13

Grilled- local bacon loaf, cheddar, bacon tomato jam, bibb lettuce & garlic aioli on a brioche bun

**Backyard Bourbon BBQ Sandwich** 13

Apple braised pork- topped with Carolina coleslaw  
House smoked brisket- topped with parmesan cheese wafer & fried pickles

**Cajun Catfish Tacos** 12

Blackened, grilled catfish-sweet corn salsa, & spicy chili aioli

**Fried Po Boy** 15

Stuffed with your choice of Southern Fried Chicken, Lemon Pepper Shrimp, or Cornmeal Crusted Oysters

**Free Bird** 11

Pulled & chilled- free range chicken on grilled naan bread with pickled onion, cucumbers, tomato aioli, bacon & baby kale

**Garden Tacos** (V) 11

Fried green tomatoes, slow roasted tomatoes, red onions field greens, pimento cheese spread, candied pecans & pickled peppers