



BISTRO

TWO EIGHTEEN

Starters

House Cured Pork Belly 14

McEwen's Yellow Corn Grits, Farm Egg, Gastrique

Fritto Misto 16

Snapper, Redfish, Shrimp and Calamari with Remoulade

Charred Spanish Octopus 17

Chorizo, Romesco, Squid ink Aioli

Soup and Salad

New Orleans Style File Gumbo 15

Shrimp, Andouille Sausage, Crawfish

Oyster Artichoke Bisque 15

Gulf Oysters, Brandy, Cream

Roasted Beet Salad 13

Parmesan, Arugula, Walnuts, Raspberry Balsamic

Market Salad 14

Arugula, Chèvre, Bacon, Corn, Potato, Haricots, Tomato

Fried Green Tomato Salad 15

Creamed Corn, Bacon, Cherry Tomato, Frisée

Specialties

Wild Gulf Shrimp and Vegetable Risotto 29

Vegetarian Option Available

Free Range Chicken Paillards 28

Lemon Butter Caper Sauce, Creamy Risotto

***Duck Confit 31**

Breast Slices, Fingerling Potato, Veal Glace, Haricot Vert

***Bistro Steak Frite 28**

Pommes Frites, Hunters Sauce

Blackened Louisiana Redfish 34

McEwen's Yellow Corn Grits, Fried Okra

Pan Seared Gulf Red Snapper Provencal 36

Fingerling Potato, Haricot Verte, Mignonette

Butter Basted Sea Scallops 34

Oven Roast Tomato, Wilted Baby Spinach

Char Grilled Porterhouse Cut Duroc Pork Chop 29

Kale, Sweet Potato, Brandied Honey Crisp Apple

***Tournedos au Poivre 41**

Pan Seared Tenderloin Medallions, Brandy Cream, Potato Gratin, Chard

***Char Grilled Tomahawk Veal Chop 43**

Green Apple Cassoulet, Honey Brandy Reduction

***Beef Wellington 44**

Pastry Wrapped Filet Mignon, Mushroom Duxelles, Veal Glace