

To Start

- BERKSHIRE PORKBELLY LETTUCE WRAPS romaine, pickled carrots, fresh jalapenos, spicy aioli, sweet chili glaze 8
- TUNA TAR TAR seaweed salad, ginger vinaigrette, tobiko, wonton chips 18
- COCONUT SHRIMP zydeco pepper jelly 11
- PORK & BACON TERRINE cherry jam, pickled beets, toast points 10
- ROASTED GARLIC & BRIE fruit compote, toast points 12
- ESCARGOT crispy french bread, garlic butter sauce 9
- SMOKED DUCK & TASSO SPRING ROLLS zydeco pepper jelly 11
- KOREAN BBQ RIBS seasonal vegetable slaw, masago aioli 15
- SAMPLER coconut shrimp, spring rolls, garlic & brie 22/32
 add 2 crab cake minis 6 add 4 crab cake minis 12

Soup & Salad

- BUTTERNUT SQUASH BISQUE truffle honey & crispy pork belly 8
- SMOKED DUCK & ANDOUILLE GUMBO 7
- SOUTHERN CAESAR SALAD 6/10
- FALL HOUSE SALAD goat cheese, seasonal berries, hearts of palm, pecan vinaigrette 12
- BLUESIANA SALAD spicy walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette 13
- ADD PROTEIN: Chicken 5 Shrimp 9 Tuna 10 Lump Crab 11

Sandwiches

- served with your choice of french fries or onion rings, add 1.00 for sweet potato fries
- CHICKEN & EGGPLANT PARMESAN olive & roasted garlic tapenade, manchego cheese, marinara, texas toast 14
- CAJUN CLUB grilled chicken, andouille sausage, crispy bacon, cheddar cheese 15
- CHARLEY G'S CLASSIC CHEESEBURGER cheddar cheese, mustard, ketchup, chipotle mayonnaise 12
- APPLE & VIRGINIA BAKED HAM PANINI micro onions, shallots, dijon aioli, swiss 14

Entrees

- CHARLEY G'S BLUE POINT BECHAMEL CRAB CAKES creole green beans, bell pepper coulis 12/20
- WOOD GRILLED SCOTTISH SALMON southern greens, bacon jam, cauliflower & goat cheese puree 24
- CRISPY SHRIMP PAPPARDELLE PASTA pork belly, fennel & spinach cream, parmesan 23
- BLACKENED MAHI pickled grilled green tomatoes, sweet potato & andouille hash, steen's gastrique 19
- SPICY HONEY GLAZED PORK CHOP celery root puree, roasted carrots, blue cheese crumbles 19
- BRAISED DUREC PORK CHEEKS butternut squash puree, roasted cherry tomatoes, spiced yogurt, pickled onion salad 18

Luncheon Specials

- MONDAY: slow cooked red beans & Guillary Farm popcorn rice with southern fried chicken 11
- TUESDAY: hamburger steak, mushroom and onion glaze, green beans, smashed potatoes 12
- WEDNESDAY: wood grilled pork chop, caramelized onion & apple glaze, smashed potatoes & green beans 15
- THURSDAY: smoked bacon wrapped meatloaf, smashed potatoes, asparagus, honey bbq glaze 15
- FRIDAY: grilled fresh fish of the day, baby bay shrimp sauté, roasted roma tomatoes & grilled asparagus 16

LUNCH {fall 2014}

Charley G's Team

- executive chef
Holly Goetting
- sous chef
Jacob Hamilton
- pastry chef
Jennifer Hughes
- creole chef
Carol "Pop" Boudreaux
- general manager
Courtney Vincent
- management
Justin Caldwell
- host staff
Aidaire de Blanc
Cayleigh Robert
Taylor Swift
Monica Bollich
Emily Windam
- servers
Steve Stein
Jean Paul Ducrest
Tigre Breaux
Nathan Robicheaux
Matt Leblanc
Bryan Latiolais
Leah McPeck
Chase Valadez
Jude Digilormo
- back waiters
Sarah Howard
Tristin Aguirre
Myles Lawrence
Thayer Jones
- bar staff
Ross Gary
Lucas Duncan
Camille Howard
Lindsey Broussard
- line cooks
Eduardo Alleyne
Brian Courtright
Mallory Tassell
Ellie Spiller
Paul Krato
Coby Calloway
Ian Broussard
Charlie Stelly
- dish technicians
C.J. Andrus
Eric Griffin
Zachary Miller

*bread available upon request

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WOOD GRILLED SCOTTISH SALMON smothered greens, bacon jam, cauliflower & goat cheese puree 24

CRISPY SHRIMP PAPPARDELLE PASTA pork belly, fennel & spinach cream, parmesan 23

PAN SEARED SEA SCALLOPS fall vegetable risotto, roasted carrots, bell pepper coulis 33

BLACKENED MAHI pickled grilled green tomatoes, sweet potato & andouille hash, steen's gastrique 19

PAN SEARED SEA BASS corn macque choux, creole mustard vinaigrette, crispy okra 36

SPICY HONEY GLAZED PORK CHOP celery root puree, roasted carrots, blue cheese crumbles 19

CRISPY DUCK roasted corn pudding, blackberry ginger glaze, creole green beans 32

BRAISED DUROC PORK CHEEKS butternut squash puree, roasted cherry tomatoes, spiced yogurt, pickled onion salad 18

Premium Steaks-grilled over southern hardwoods

with Yukon gold smashed potatoes & grilled asparagus

5 oz petit filet mignon 31

8 oz aged filet mignon 42

12 oz aged rib eye 42

over the top

blue cheese 6 brie cheese 5 jumbo lump crab sauté 11 crab cake 11 grilled shrimp scampi 9

DINNER {fall 2014}

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executive chef

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sous chef

Jacob Hamilton

pastry chef

Jennifer Hughes

creole chef

Carol "Pop" Boudreaux

general manager

Courtney Vincent

management

Justin Caldwell

host staff

Adaire de Blanc

Cayleigh Robert

Taylor Swift

Monica Bollich

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