

**Starters**

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**Eggplant Caviar 8**

Olive Tapenade, Feta, Herb Croutons

**Capriole Goat Cheese Crouton 12**

Oyster and Shiitake Mushrooms, Madeira Cream

**Grilled Shrimp 12**

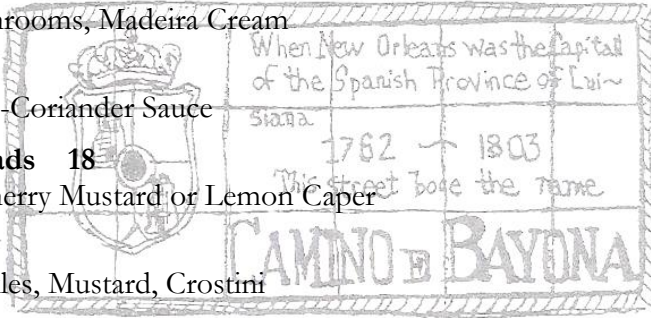
Black Bean Cake, Orange-Coriander Sauce

**Sautéed Veal Sweetbreads 18**

Potatoes, Mushrooms, Sherry Mustard or Lemon Caper

**Rabbit Liver Pate 10**

Red Plum Mostarda, Pickles, Mustard, Crostini



**Soups and Salads**

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**Cream of Garlic Soup 7**

**Soup du Jour 7**

**Bayona Salad 7**

Farm Greens, Balsamic Vinaigrette, Shaved Parmesan

**Bayona Blue Salad 7.5**

Farm Greens, Balsamic Vinaigrette, Crumbled Point Reyes Blue Cheese

**Caesar-Style Salad 9**

Arugula, Romaine, Preserved Lemon, Fried Caper

**Jumbo Lump Crab Salad 12**

Mixed Lettuces, Roasted Beets, Hearts of Palm, Green Goddess Dressing

**Main Courses**

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**Smoked Duck "PB & J" 17**

Cashew Butter, Pepper Jelly, Apple-Celery Salad, *Wild Flour* Multigrain

**New Orleans Style BBQ Shrimp 19**

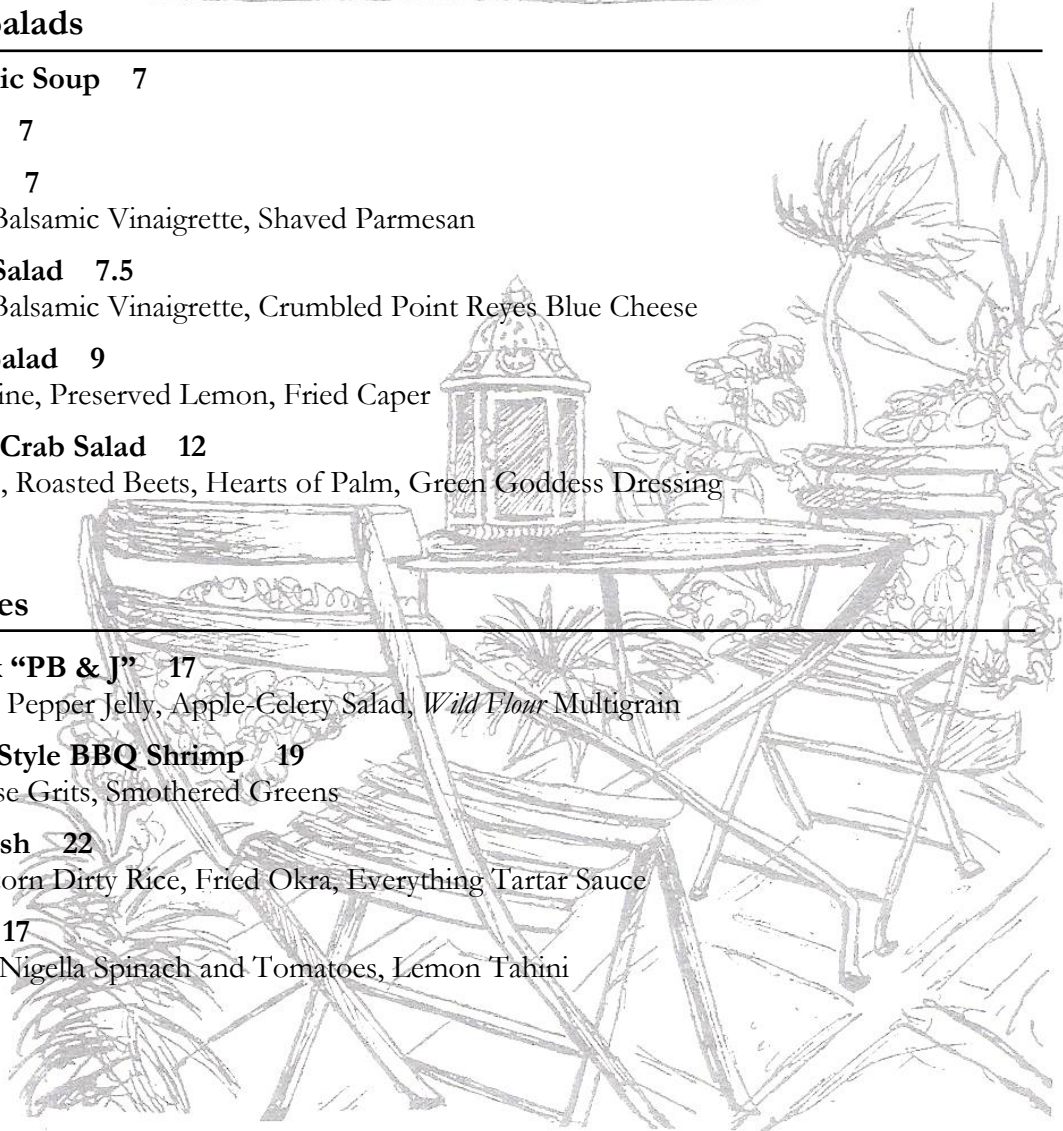
Pimiento Cheese Grits, Smothered Greens

**Sautéed Redfish 22**

Louisiana Popcorn Dirty Rice, Fried Okra, Everything Tartar Sauce

**Kofta Kebab 17**

Spiced Lentils, Nigella Spinach and Tomatoes, Lemon Tahini



**Chef De Cuisine ~ Eason Barksdale**  
**Chef/Owner ~ Susan Spicer**

Please alert your server of any allergies or dietary concerns prior to placing your order.

No Separate Checks

20% Gratuity Added to Parties of 5 or More