



APPETIZERS

BBQ SHRIMP

*sautéed gulf shrimp,
french bread, bbq glaze*
15

GUMBO CROQUETTES

*chicken & sausage, cajun trinity,
roux, rice, file aioli*
12

QUAIL BOMBS

*boneless, cream cheese,
serrano peppers, nueske's bacon,
steens, rice*
15

CHARGUTERIE PLATE

artisanal meats & accoutrement
* market price *

P' TIT BASQUE MELT

*sheep's milk cheese,
caramelized onion*
14

PARMESAN ASPARAGUS

*parmesan crusted asparagus,
basil aioli*
11

FOIS GRAS

*pan seared, cherry steens,
toasted croissant, caramelized
onions*
20

LA CRABCAKES

*local gulf crabmeat,
jalapeno remoulade*
15

PORK CHEEKS

*braised pork cheeks,
dirty rice, cracklins*
14

LAMB BELLY

*braised and pressed lamb belly,
crème fraîche, green tomato
gastrique*
16

CHEESE PLATE

assorted cheeses & accoutrement
* market price *

SALADS

1910 | HOUSE

*mixed greens, blueberry jalapeno
vinaigrette, feta cheese, house
made cracklins, blueberries*
7 | 10

CAESAR

*romaine, classic caesar dressing,
asiago, house made croutons,
parmesan crisps*
7 | 11

TOMATO & CUCUMBER

*tomatoes, cucumbers, creamy
white wine vinaigrette,
shaved onions, bell peppers*
10

BLUE CHEESE

*spinach, bourbon/cider
vinaigrette, gorgonzola, toasted
pecans, bacon, green apples*
8 | 12

ENTRÉE

SEA SCALLOPS

*large pan seared scallops,
sautéed kale, lemon beurre blanc*
34

BOAR TENDERLOIN

*wild boar, grilled asparagus,
seasonal chutney*
28

SHRIMP & GRITS

*gulf shrimp, adobo, tomatoes,
organic stone ground grits*
19

STEAK

8oz USDA certified angus tenderloin filet | 33
- or -
18oz USDA certified ribeye | 38
with potatoes au gratin, brown butter / steak sauce reduction

FILET OF MAHI

*fresh mahi, seared golden brown,
haricot vert, chimichurri*
26

PASTA ISABEL

*chicken or shrimp, mushrooms,
sauce isabel, linguine*
19