



STARTERS

- LUMP CRAB CAKES WITH TARTARE SAUCE (V)**
lump crab served with crunchy and savory cabbage & radicchio slaw 14
- BUFFALO CAULIFLOWER (V)**
crispy cauliflower, hot Buffalo sauce 8
- MAC-N-CHEESE (V)**
creamy with smoked gouda, mozzarella, aged cheddar 7 add bacon +2.50 crawfish +4.50
- SOUL CHICKEN WINGS (GF)**
bone-in wings served two ways: smoked Nashville-style with Buffalo sauce and house BBQ sauce 12
- CRAWFISH & ANDOUILLE SAUSAGE FLATBREAD**
crawfish, roasted vegetables, Andouille sausage, Cajun bechamel and whole milk mozzarella 18
- BARBECUE CHICKEN FLATBREAD WITH APPLE CHUTNEY**
diced chicken, smoky-sweet apple chutney, house BBQ sauce, serrano chili and whole milk mozzarella 16

SOUPS & SALADS

- VEGAN MUSHROOM SOUP WITH OVEN-DRIED TOMATO CONFIT (V)**
vegetable stock, crimini and domestic mushrooms cup 6 bowl 9
- CREOLE SEAFOOD GUMBO**
jumbo lump crab, Andouille sausage, Gulf shrimp, with white rice small 14 large 21
- HOUSE SALAD (V)**
spring mix, cherry tomatoes, red onions, pesto croutons, parmesan, balsamic vinaigrette 8
- SOUL CAESAR SALAD (V)**
crispy romaine, olives, anchovy filet, roasted tomatoes, pesto croutons, shaved parmesan, Caesar dressing 13
- COBB SALAD (GF)**
crispy romaine, grilled chicken, crispy bacon, blue cheese crumbles, avocado, cherry tomatoes & ranch dressing 17
- ICEBERG WEDGE SALAD WITH HOUSE CURED BACON (GF)**
smoked thick cut bacon, blue cheese crumbles, cherry tomatoes, chives, and bleu cheese dressing 13
- ADD PROTEIN TO ANY SALAD** chicken 7 salmon 8 shrimp 9

SANDWICHES

- NASHVILLE HOT CHICKEN SANDWICH**
Soul chicken breast (fried or grilled), Cajun remoulade, house-made hot sauce, slaw, butter lettuce, sliced tomato, pickle with sweet potato fries 14
- GRASS FED BEEF BURGER**
6-ounce grass fed beef, brioche bun, smoked bacon jam and buttermilk onion rings, butter lettuce, sliced tomato, pickle, with sweet potato fries 16.5
- PULLED PORK BELLY SANDWICH**
house-made pickled tomatoes, BBQ sauce, Cajun remoulade, toasted baguette, with sweet potato fries 14
- BEET BURGER (V, VG w/o bun)**
roasted beets, black beans, rolled oats, brown rice, roasted garlic, brioche bun, butter lettuce, sliced tomato, avocado, pickle, with fennel apple slaw and pomme frites 17
vegan option: lettuce-wrapped

No substitutions, please. 18% service fee on parties of 5+ / Let us know in advance if splitting checks, max 3 split checks per table, \$3/person cake cutting fee



(VG) Vegetarian (V) Vegan (GF) Gluten Free

ENTREES

SMOKED BARBECUE PLATTER

Memphis-style brisket, pulled pork, smoky wings (GF w/o bread), St. Louis baby back ribs, potato salad, baguette, pickled vegetables 22

KENTUCKY BURGEO

braised oxtail, smoky brisket, lima beans, mirepoix vegetables with balsamic gastrique 23

HALF BBQ CHICKEN (GF w/o macaroni salad)

brined & barbecued chicken served with roasted vegetable macaroni salad 24

BABY BACK RIBS (GF)

full rack, Memphis style, with Yukon gold potato salad 24

CHEF YEALANG'S FAMOUS FRIED CHICKEN

with red beans ragout and jumbo buttermilk biscuit 22

BAYOU CATFISH

crispy fried with braised collard greens & caramelized roasted sweet potatoes 22

BLACKENED PACIFIC SALMON WITH DIRTY RICE

pan roasted, Cajun spices 25

CRAWFISH MONICA

seasonal crawfish, cavatappi pasta, Creole sauce, shaved parmesan, basil chiffonade 18

CHICKEN POT PIE

roasted chicken, carrots, celery, onion, in a rosemary & sage Béchamel sauce, with a buttery puff pastry crust 18

CHARGRILLED 109 AGED RIB-EYE STEAK (GF)

14 oz. aged prime rib, garlic mousse potatoes, mushrooms, creole mustard brandy sauce 45

SOUL FRIED CHICKEN & WAFFLES

With bourbon whipped cream and maple syrup 19

GULF SHRIMP & GRITS

pan roasted gulf shrimp and stone ground corn grits, roasted tomato sauce, shaved Pecorino Romano 21

BONELESS PORK CHOP

porchetta style, with smoked sausage, served with maple-cornbread dressing, and apple chutney 31

RED BEANS & RICE (V, VG w/o ham or cornbread)

ragout of dark kidney beans, red beans, tasso ham, Andouille sausage, vegetables, with basmati rice and cornbread 13

SIDES - 7

CORNBREAD

BRAISED COLLARD GREENS (V or Reg)

DIRTY RICE

FIRE ROASTED BROCCOLINI

SWEET POTATO FRIES

GRITS

POTATO SALAD (V)

ONION RINGS

SUCCOTASH

BRUSSEL SPROUTS

POMME FRITES

MACARONI SALAD (V)

DESSERTS - 7

OREO BEIGNETS

CLASSIC BEIGNETS with fruit compote

KEY LIME MOUSSE

CHOCOLATE PECAN TART with gelato

WARM BLUEBERRY BREAD PUDDING

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