



Big Jones Crawfish Festival
Andersonville Restaurant Week 2024
March 1-15, 2024 Lunch Menu-11:30 a.m. - 2:30 p.m.
Table d'Hôte, choose one per course

First

- Ⓢ **Butterbean Bisque V** baby lima beans simmered until creamy, crumbled cornbread, pickled okra, scallions

Crawfish & Andouille Gumbo Cajun-style, in a dark, smoky roux with Louisiana crawfish tails, house-cured & smoked andouille, Jefferson Parish-style potato salad

Entrée:

- Ⓢ **Fried Chicken** Our celebrated recipe cooked under pressure in canola oil, served with reezy-peezy and cornbread muffin

Crawfish Poor Boy Louisiana crawfish tails breaded and fried crisp, homemade Nola baguette, cayenne mayonnaise, house pickles, Gotham Green butter lettuce, Mighty Vine tomato

- Ⓢ **Roasted Viridian Farms Mushrooms V** Local blue oyster mushrooms simmered in buttery wine sauce with herbs, creamy Anson Mills grits

Dessert:

- Ⓢ **Churritos V** Rice flour churros dusted in cinnamon sugar and served with spiced chocolate sauce

\$27 per person

Total table participation required. Tax and gratuity not included.

Ⓢ Denotes made without wheat V denotes vegetarian