

Appetizers

Besh Barbequed Shrimp
20.00

Fried Oysters "Bordelaise"
15.00

Stuffed Crab "Shells"
baked with garlic and lemon fondue
14.00

House-made "Natchitoches Meat Pies"
and Mauthe's buttermilk dressing
8.00

Soups

Duck and Jacobs Andouille gumbo
9.00

Sweet Corn and Crab bisque
10.00

Salads

Jim Core's Bibb Lettuce
with buttermilk blue cheese dressing & spiced pecans
11.00

Salad of organic mixed greens
with Allen Benton's Bacon & creole mustard vinaigrette
12.00

From The Gulf

Blackened Redfish
with a ragout of asparagus, Jim Core's new potatoes & shrimp butter
28.00

Louisiana Shrimp with Jacob's Andouille,
Smith's Creamery Creole cream cheese
and Anson Mill's Grits
27.00

From the Farm

Cast-Iron Roast Ribeye of Beef
with peppercorn sauce and fries
28.00

Grilled Tournedoes of Prime Filet of Beef
with crabmeat bernaïse
36.00

38oz “Cowboy Steak”
with roasted potatoes and root vegetable
55.00

10oz Filet of Prime Beef Tenderloin
asparagus & smoked marrow butter
44.00

30 day-aged Prime New York Strip
with blue cheese butter and Abita Amber onion rings
58.00

The Besh Burger
with Allen Benton’s Bacon and swiss cheese on house-made bun
25.00

Double Cut Berkshire Pork Chop
with crabmeat and orzo “risotto”
42.00

Desserts

Père Roux Cake
with bananas, Creole cream cheese and white chocolate
10.00

Brendan’s Bread Pudding
with Irish Whiskey Ice Cream and Toffee
8.00

Crème Brûlée with Mixed Berries and Cookies
8.00