

Dinner

starters

New Orleans BBQ Shrimp, \$16
spicy sauce, sliced baguette

Hinkebein Elk Ranch Meatballs, \$13
romesco sauce, polenta cake, greens

Antipasto, \$20
assorted cheeses, meats, chutney, nuts & more

Chef's Bread, \$7
house-made flatbread crackers, biscuits, featured bread & chef's spread

Garlic Fries, \$9
Fresh-cut potatoes, herbs & spices; bacon & chive aioli

Chef's Daily Soup, market \$

salads

Baby Spinach & Baetje Farms Coeur de la Crème Cheese, \$11
*warm, applewood-smoked bacon dressing, cinnamon roasted apples,
roasted sweet red peppers & fried walnut encrusted goat cheese*

Classic Caesar, \$10
romaine, parmesan, croutons, anchovy vinaigrette

Mixed Greens, \$9
spiced candied pecans, radish, dried cranberries, manchego, red wine vinaigrette

Chef's Inspired Salad, market \$

~ add to any salad: chicken \$5; shrimp \$7; salmon \$10 ~

flatbreads

Grilled Chicken & Baetje Farms Goat Cheese, \$14
herb oil, dried cherries, baby spinach

Applewood-Smoked Bacon, \$15
herbed cream cheese, roasted sweet peppers, caramelized onions, fresh mozzarella, arugula, romesco sauce

LaQuercia Prosciutto & Fig, \$16
Maytag blue cheese, bacon peperonata, balsamic

Veggie, \$14
"what's in season" toppings

Featured Flatbread, market \$

entrées

Chile Rubbed Bone-in Berkshire Pork Chop, \$25
grilled, cornbread & poblano stuffing, roasted tomatillo sauce

Salmon, \$24
charbroiled, apple cider & soy glaze, multigrain pilaf with wilted greens, toasted sesame seeds

Citrus & Herb Roasted Chicken, \$23
natural jus, fingerling potatoes, vegetables

Bourbon Street Steak, \$26
spice-rubbed & grilled, creole crawfish & asiago cream, potato cakes

Pasta du Jour, market \$

Chef's Featured Entrée, market \$

*To learn more about Exec Chef Rob Beasley's culinary inspiration,
please ask for him today or go to Chaumette.com.*

One check will be presented & 20% gratuity added to parties of 6 or more