

All-American Morning

- Classic American Heartland** 14
two eggs with brabant potatoes, choose apple-smoked bacon, link sausage, or canadian bacon and toast or biscuit
- NOLA-Style Grits Bowl (GF)** 14
creamy grits, chunky bacon, cheddar cheese & a poached egg
- Bonvoy Breakfast** 12
overnight oats, cold cereal or housemade granola with fresh berries or bananas, skim milk and choice of toast or biscuit

Eye-Openers

- Craft Tavern Bloody Mary** 10
vodka, spicy green beer
 - Mimosa** 10
brut cuvée sparkling, freshly squeezed oj
 - Screwdriver** 10
vodka, freshly squeezed oj
- ask about bottle service!

crafted batch
COCKTAILS

- The Southern Belle** 8
light rum, amaretto, pineapple juice
- The Bourbon Smash** 8
kentucky bourbon, long island iced tea, sour mix

served **ALL DAY** every day

BEIGNETS

- Traditional Beignets** 3.75
three-count
- Beignet Bites** 4.50
powdered or cinnamon sugar

Craft Breakfast Classics

- Breakfast Burrito** 9
sausage, brabant potatoes, cheddar cheese
- Huevos Rancheros** 14
black beans, tortillas, crawfish queso
- Salmon Breakfast Bagel** 15
smoked salmon dip, arugula, tomato, red onion
- Grillades and Grits** 14
slow-cooked roast beef, southern grits
- Smothered Shrimp and Grits** 18
stewed shrimp, southern grits
- Steak and Eggs** 18
center cut top sirloin, sunny eggs, brabant potatoes
- Breakfast Burger** 18
100% certified angus beef, cheddar, choice of egg, tomato, avocado
- Classic Pain Pardu** 12
*french bread, choice of one topping
- blueberry cheesecake - berry compote
- bananas foster - matcha cream*



etc. etc. etc.

- Housemade Granola Parfait** 11
seasonal fruit, granola, yogurt, local honey
- Overnight Oats** 10
yogurt, milk and vanilla
- Southern Grits (GF)** 5
- Applewood Smoked Bacon (GF)** 7
- Homemade Biscuit and Seasonal Jam** 8
- Beignet & Sawmill Gravy** 9
savory beignet smothered with country gravy add poached egg + 2
- Avocado Toast** 13
bacon, avocado toast & poached egg

DAILY BRUNCH
(served til 12 pm)

Waffle Builder

- Simple Waffle** 9
*honey butter
add-ons - blueberries, pecans, chocolate chips, strawberries + 2 each*
- Bananas Foster Waffle** 13
cinnamon whipped cream and caramel honey butter

- Crawfish + Egg Beignets** 14
LK original, crawfish cream sauce, beignet, poached egg
- All-American Beignet-Wich** 11
scrambled eggs, sharp cheddar, hickory bacon, grilled tomato
- Fried Chicken & Waffles** 18
hickory bacon-studded, pepper jelly maple syrup
- Eggs Benedict** 15
classic eggs benedict built over an english muffin
- Pulled Pork Benedict** 15
homemade biscuit, slow-cooked braised pork, tabasco hollandaise
- Crab Cake Benedict** 17
louisiana crabmeat, tabasco hollandaise
- Veggie Benedict** 14
chickpea cake, marinated tofu, vegan hollandaise
- Cajun Scrambler (GF)** 16
alligator-crawfish sausage, bacon brabant potatoes
- Spinach, Veggie & Egg White Scrambler (GF)** 12

**LUNCH +
DINNER**
(served from 11am)

SOCIALS & SMALL PLATES

Parmesan Truffle Fries <i>truffle oil, parmesan</i>	12	Tavern Flatbread <i>red sauce, pepperoni, tomatoes, mozzarella</i>	13
Crawfish Cornbread Skillet <i>honey butter</i>	10	Crab Cake Sliders (2) <i>hawaiian rolls</i>	15
Firecracker Shrimp Toss <i>spicy citrus aioli, toasted sesame-soy glaze, cabbage slaw</i>	15	Loaded Pork Nachos <i>cheddar, pepper jack, jalapeno-poblano relish</i>	16
Crawfish Beignet Bites	10	Pecan Smoked Chicken Wings (8) <i>butler county white bbq</i>	15
Jumbo Shrimp Cocktail (GF) <i>spicy cocktail sauce</i>	16	Spinach Artichoke Dip <i>tortilla chips & pico</i>	13
Crawfish Queso	12		

SOUP & SALADS

Gumbo <i>chef's special</i>	8 / 10
Legacy Crab & Corn Bisque (GF) <i>house specialty</i>	9 / 11
Chicken Caesar <i>romaine-mix with grilled chicken</i>	14
Tuna Tango <i>seared #1 grade ahi, avocado, mango, macadamia nut, ginger-lime dressing</i>	19
Shrimp Louie Wedge (GF) <i>tomato, avocado, remoulade & bacon dressing</i>	18
Crawfish Cobb <i>fried louisiana crawfish tails, spring mix, blue cheese</i>	16
Buffalo Chicken <i>honey-glazed hot sauce, avocado, egg, blue cheese, smoky-bacon ranch</i>	15

OYSTER BAR

Ice Cold Raw Oysters * (12) (GF) <i>shucked to order</i>	MP
Charbroiled Oysters (10)	MP
Simple Fried Oysters <i>garlic herb aioli</i>	14
CRAFTED OYSTERS <i>freshly shucked + flash-fried (8)</i>	19
Voo Doo voodoo sauce, blue cheese, crumbled bacon	
Gris Gris creamed spinach, tabasco hollandaise	

SANDWICHES & PLATES

Flash-Fried Chicken <i>choice of one side</i>	18	King of All Roast Beef Po'boys <i>enough said!</i>	15
Shrimp Breaux Bridge Pasta <i>louisiana shrimp, penne, spicy cream sauce</i>	19	Fried Shrimp or Oyster Po'boys <i>choice of shrimp, oyster, or combo, new orleans "dressed"</i>	18
Steak Frites <i>center cut top sirloin, maître d'butter, fancy fries</i>	24	Garden District Club <i>bacon, turkey, ham, cheddar, swiss, mayo, tomato</i>	16
Redfish St. Charles <i>asparagus, baby bello, garlic herb butter, crawfish cornbread</i>	22	South GA Chicken Sandwich <i>bayou hot</i>	17
BUILD YOUR LEGACY Burger 13 <i>fries or chips</i>		BBQ Pulled Pork Sandwich <i>brioche bun, housemade slaw</i>	15
CHOOSE YOUR TOPPINGS: <i>ketchup - BBQ - cheese - mayo - tomato red onion - mustard - pickles - lettuce</i>		Grilled Fish Sandwich <i>seasonal</i>	18
EXTRA ADD ONS: +2 EACH <i>mushrooms - avocado - bacon - caramelized onions blue cheese - roasted peppers - fried egg</i>			

* There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. **Notify us of any food allergies or dietary restrictions. Many menu items can be made GF, just talk to your server about your options.**