

# Starters

## Hot and Sweet Pecans

pecans tossed with cayenne, salt, Steens syrup, cane sugar, and chili powder, toasted 5

## Broiled Brussels Sprouts with Bacon Vinaigrette

farm fresh Brussels sprouts and applewood bacon sautéed and broiled with bacon vinaigrette 8

## Gritcake and Collards

pan-fried pimento cheese gritcake over fresh collard greens smothered with smoked pork belly 8

## Sausage Sliders with Pickled Onions

3 fresh ground pork, seasoned with green onions, pepper, salt, topped with house pickled onions, on toasted rolls 9

## Blackened Alligator Bites

with tartar sauce 10

## Fried Oysters With Louisiana BBQ Butter 9

## Fried or Sautéed Gulf Shrimp with a duo of sauces 9

## Shrimp and Avocado Ceviche with House Crackers

Louisiana shrimp, ripe avocado, tomato, shallots, fresh lime 10

## Crab Gratin

Louisiana blue crab sautéed with shallots, green onions, vermouth, Fontina, and cream, broiled and served with French bread ramekin 10 • skillet 14

## Okra and Louisiana Seafood Gumbo

Cup 6 • Bowl 10

# Sides

**Brussels Sprouts** 6

**Collard Greens** 6

**Herb-Roasted Potatoes** 6

**Louisiana Yams** 6

**Roasted Okra and Peppers** 6

**House Salad** 6

**Spinach Salad** 6

**Fried Green Tomatoes with Remoulade** 6

## The Vacherie Story

In Cajun-French, "la Vacherie" refers to "the cow pasture" as this area was high ground on the west bank of the Mississippi River used for cattle farming. The town of Vacherie, originally named Tabiscanja (long river view) by the Colapisa Indians, has also been known as St. Patrick and St. Philip over the years. Vacherie was a mélange of cultures where the downriver Germans and the upriver Acadians blended to create a French speaking community in the heart of Creole Louisiana. As its early plantation economy developed, slaves from West Africa and the Caribbean contributed many of the lasting influences on the food traditions of the region. Sugar, indigo, cotton, soybeans, rice, tobacco, and many fruits and vegetables have been grown and some are still farmed there. Bound on the South by rich swamps surrounding Lac des Allemands, seafood and many forms of wild game are also plentiful. Nestled among the cane fields of St. James Parish, today the small community of Vacherie is home to historic plantation sites, and large extended families that thrive on the opportunity to share their cuisine of old recipes with those who visit.



# Dinner

## Louisiana Shrimp Etouffee

with Crowley jasmine rice, smothered collard greens and French bread 16

## Fried Oysters on Spinach Salad

with tomatoes, red onion, smoked pork belly, bacon vinaigrette 16

## Shrimp and Crabmeat on Mixed Green Salad

with hard-boiled egg and fresh and house pickled vegetables 16

## Chef's Fresh Vegetables

your choice of any 3 sides 14

## Fried Green Tomato and Shrimp Remoulade Po-Boy

with baby spring mix and avocado on a fresh bakery baguette, roasted potatoes on the side 14

## Roast Beef Debris Po-Boy NOLA Style

slow-cooked round of beef with debris gravy on French bread with roasted potatoes 15  
loaded with grilled onions, mushrooms, and cheddar 18

## The Vacherie Burger

half pound Angus beef with cheddar cheese, house-made bread and butter pickles, dressed and served with roasted potatoes 14

add applewood smoked bacon 1 • add grilled onions 1

## The Vacherie Chicken Club

half pound grilled chicken breast, grilled ham, Swiss cheese, and applewood smoked bacon, dressed and served with roasted potatoes 14

## Rabbit Cassoulet and Collard Greens

stewed rabbit, pork belly lardons, and navy beans, slow-cooked and fork tender served with pork belly smothered collards and sweet potatoes 19

## Panéed Pork Tenderloin with Mushroom Sauce

served with chef's potato of the day and fresh brussels sprouts 20

## Pecan Chicken

pan-fried chicken paillard in pecan sauce with pecan rice and chef's vegetables 19

## Boudin Stuffed Deep-Fried Hen

on collard greens smothered with pork belly 22

## Pan Roasted Duck Breast with Steen's Cane Syrup Glaze

roasted okra, red peppers, and yams 22

## NOLA Style BBQ Shrimp and Grits

with collard greens and French bread for dipping 19

## Fish of the Day

please ask your server for today's special preparation Market Price

## Farmhouse Flatiron Steak

topped with mushrooms and onions over jasmine rice with pan jus, served with chef's vegetables 22

## Taste of Vacherie Sampler

okra and seafood gumbo, shrimp etouffee, smothered collards, and fried green tomatoes with remoulade 19

**Add sautéed or fried shrimp to any entrée 7**

One check per table - up to four equal payments per check.

Please let us know about any food allergies.

18% gratuity added to parties of 5 or more.

## By The Glass and Bottle

### Sparkling

#### Villa Sandi **Prosecco** DOC

Treviso, Veneto, Italy  
9/38

Aromas of ripe, yellow peach/apricot; crisp and fresh with a fruit-rich palate

#### Mumm Napa Brut Prestige

Napa Valley, California  
11/48

Made by the traditional Champagne method, creamy texture, elegant white blossom aromas, bright citrus and berry flavors

### White

#### Hanna **Sauvignon Blanc** '14

Russian River Valley, California  
9.50/38

Guava, key lime pie, and citrus zest with zingy acidity

#### Lote 44 Cuarenta Y Cuatro **Pinot Grigio** '12

Mendoza, Argentina  
9.50/38

Notes of yellow fruits with well-balanced acidity; elegant finish

#### Joseph Drouhin **Chardonnay** St Veran '12

Burgundy, France  
9.50/38

Medium-bodied with notes of green apple and citrus zest

#### Pazo Torrado **Albariño** '11

Rias Baixas, Spain  
10/40

Fruity peach and citrus with floral aromas; fresh, lively and fragrant

#### Monchhof Estate **Riesling** '13

Mosel, Germany  
10/40

Off-dry with ripe white peach and bright acidity

### Dry Rosé

#### Château du Campuget "Tradition" **Rosé** '12

Costières de Nimes, France  
9.50/38

70% Syrah and 30% Grenache: Very aromatic with raspberries, black currants and a clean, juicy finish

### Red

#### Bouchard Père and Fils "Réserve" **Pinot Noir** '12

Burgundy, France  
9.50/38

Ripe red cherry, raspberry and currant with a soft medium-body and slightly dry finish

#### Ruffino Aziano **Chianti Classico** '12

Tuscany, Italy  
10/40

95% Sangiovese and 5% Merlot: wild berries and subtle oak aroma

#### Punto Final **Malbec** '13

Mendoza, Argentina  
8.50/34

Fruit forward with red and black cherry; medium-bodied with good fruit intensity, balance and a dry finish

#### Hayman & Hill **Cabernet Sauvignon** '12

California Central Coast  
9.50/38

Well-perfumed with cherries, jam with hint of pepper

#### Ravenswood Old Vine **Zinfandel** '12

Lodi, California  
10/40

Raspberry and spice with notes of ripe cherry, cedar box, cinnamon, anise, black pepper and smoke; medium-bodied

#### Lapostolle "Casa" **Merlot** '11

Rapel Valley, Chile  
9/36

Expressive and complex with notes of ripe red fruit and spice; round texture, with fresh and juicy tannins and a pleasant, long finish

### Sweet

#### Château Laribotte **Sauternes** '11

Bordeaux, France  
10/40 375ml bottle

Light, fresh flavors of melon and vanilla, sweet with bright acidity and a full body

#### Niepoort Ruby **Port**

Douro, Portugal  
9.50/38

Fresh, young and fruity - an expressive port with great character

## By The Bottle

### Sparkling

#### Langlois Brut **Rosé Crémant de Loire**

France  
50

100% Cabernet-Franc: Salmon pink color with fresh aromas of strawberry and raspberry; round and fruity with hints of peach and a lively, clean finish

#### Perrier Jouet Grand Brut

**Champagne**, France  
75

#### Henriot Brut "Souverain" MV

**Champagne**, France  
75

Precise, expressive and refreshing, with notes of citrus and yellow fruit; floral fragrances and pastry aromas

### White

#### Cuvée A'Dair Les Chanvrières **Sancerre** '12

Loire, France  
48

100% Sauvignon Blanc; gorgeous aromas of flowers, honeyed melons, orange rind, and white currants are beautifully intense, precise, and fresh; zesty acidity and medium-to full-bodied

#### Hartford Court **Chardonnay** '12

Russian River Valley, California  
55

Honeysuckle, orange blossom and faint notes of lemon meringue pie; rich but well defined by signature Russian River acidity - apple, baked pear, lemon drop candy and a persistent, long finish

#### William Fevre "Champs Royaux" **Chablis** '13

Burgundy, France  
50

A very refined bouquet that exhibits citrus and white-fleshed fruit with floral notes; fresh and supple, the wine is marked by mineral notes that are typical of the Chablis appellation

### Red

#### Rioja Vega '13

**Cosecha**, Spain  
48

Light red color; aromas of red berries, cherry, Asian spices and smoky herbs; fleshy and sweet; leaves rich cherry and cola notes behind on the long, velvety finish; 65% Tempranillo

#### Moniker **Pinot Noir** '12

Mendocino County, California  
50

Fresh aromatics of sweet raspberry and red currant; flavors of dates, star anise and violets; lush palate finely structured with velvety tannins

#### Zaca Mesa **Syrah** '09

Santa Ynez Valley, California  
46

Rich blackberry, cassis, espresso, mocha and sage spice aromas and flavors; the silky finish lingers from the ripe tannins and smoky oak

#### Feraud-Brunel **Châteauneuf du Pape** '10

Rhône Valley, France  
67

Raspberry, cherry aromas, abundant spice and that telltale Mont-Olivet signature of sandalwood and incense; medium-bodied and very pure, with silky tannins and a pleasing, lingering spicy finish

### Sweet

#### St. Supéry **Moscato** '13

Napa Valley, California  
36

Floral and delicate, with aromas of peaches and apricots, canteloupe and passion fruit