



STARTERS

Hot and Sweet Pecans

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

Broiled Brussels Sprouts with Bacon

sautéed Brussels sprouts and applewood smoked pork belly with bacon vinaigrette 8

Fried Green Tomatoes

with remoulade 6
with shrimp 12

Fried Chicken Biscuit Sliders

on buttermilk biscuits with pepper jelly 8

Roast Beef Debris Sliders with Pickled Onions

2 slow-cooked beef with debris gravy on toasted rolls 8

Cajun Sausage Platter With House-made Pickles

shareable platter of gator sausage, Andouille chips, boudin, pickles, saltines, and creole honey mustard 12

Fried Oysters With Louisiana BBQ Butter 9

Crabcakes with Remoulade

(2 cakes) 12

Fried or Sautéed Gulf Shrimp

with a duo of sauces 9

Blackened Alligator Bites

with tartar sauce 11

BOWLS

Okra and Louisiana Seafood Gumbo

with Crowley jasmine rice Cup 6 • Bowl 10

Louisiana Shrimp Etouffee

with Crowley jasmine rice Cup 6 • Bowl 10

Taste of Vacherie Sampler

gumbo, etouffee, collards, fried green tomatoes 19

Chef's Fresh Vegetables

choice of 3 for 14

BIG SALADS

Wedge Salad with Shrimp Remoulade

with tomatoes and red onions 14

Wedge Salad with Flatiron Steak and Blue Cheese Crumbles Dressing

with tomatoes and red onions 16

Blackened Chicken Cobb on Chopped Iceberg Lettuce

with blue cheese, bacon, hardboiled egg, avocado, tomato, cucumber and buttermilk ranch dressing 15

Fried Oysters Spinach Salad

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

Shrimp and Crabmeat on Baby Mixed Greens

with hardboiled egg, fresh and house-pickled vegetables and citrus vinaigrette 17

SANDWICHES

all sandwiches come with choice of 1 side

Fried Green Tomato and Shrimp Remoulade Po-Boy

with avocado and baby greens on French bread 14

Roast Beef Debris Po-Boy NOLA Style

slow-cooked round of beef with debris gravy on French bread 15

loaded with grilled onions, mushrooms, and cheddar 18

The Vacherie Cheeseburger

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

MAINS

Fried Chicken and Waffle

with your choice of 1 side 17

Panéed Pork Tenderloin with Mushroom Sauce

with your choice of 2 sides 19

Pecan Chicken

pan-fried chicken paillard in pecan sauce with your choice of 2 sides 19

NOLA Style BBQ Shrimp and Grits

with your choice of 1 side 19

Crabcakes with Remoulade

2 cakes, plus choice of 2 sides 21

Fish of the Day

please ask your server for today's special preparation, served with choice of 2 sides Market Price

Farmhouse Flatiron Steak

topped with mushrooms and onions with pan jus, served with choice of 2 sides 22

SIDES

Brussels Sprouts

Herb-Roasted Potatoes

House Salad

Pork Belly Collard Greens

Seasonal Sides...ask about today's special sides

Price for each side 6

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.

DINNER MENU

BY THE GLASS & BOTTLE

SPARKLING

Villa Sandi **Prosecco** DOC
Treviso, Italy
9/38

Mumm Napa **Brut Prestige**
Napa Valley, California
11/48

WHITE

Hanna **Sauvignon Blanc** 2015
Russian River Valley, California
9.50/38

Barone Fini **Pinot Grigio** 2015
Valdadige, Italy
9.50/38

Kunde **Chardonnay** 2015
Sonoma County, California
9.50/38

Ramon Bilbao **Albariño** 2015
Rias Baixas, Spain
10/40

Ravenna **Riesling** 2013
Columbia Valley, Washington
10/40

DRY ROSÉ

Santi Infinito **Rose** 2015
Veneto, Italy
9.50/38

RED

Leese-Fitch **Pinot Noir** 2014
Napa, California
9.50/38

Ruffino **Chianti Classico** 2014
Tuscany, Italy
10/40

Punto Final **Malbec** 2014
Mendoza, Argentina
8.50/34

Josh Cellars **Cabernet Sauvignon** 2014
Hopland, California
9.50/38

Oak Ridge Winery Ancient Vines **Zinfandel** 2014
Lodi, California
10/40

Lapostolle "Casa" **Merlot** 2014
Rapel Valley, Chile
9/36

BY THE BOTTLE

SPARKLING

Langlois **Brut Rosé Crémant de Loire**
France
50

Perrier Jouet **Grand Brut
Champagne**, France
75

WHITE

Hartford Court **Chardonnay** 2014
Russian River Valley, California
55

William Fevre **Chablis** 2015
Burgundy, France
50

Saracco **Moscato D'Asti** 2014
Piedmont, Italy
36

RED

El Coto **Rioja Crianza** 2012
Oyon, Spain
48

Lytic **Pinot Noir** 2014
Santa Barbara County, California
50

Zaca Mesa **Syrah** 2011
Santa Ynez Valley, California
46

Les Granieres de La Nerthe
Châteauneuf du Pape 2012
Rhône Valley, France
67

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 Colapissa 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.