



WHERE BOURBON STREET AND THE LOCALS MEET

APPETIZERS

BBQ SHRIMP

Gulf Shrimp, Worcestershire, Garlic Butter, Spicy Herb Blend, Jalapeno Cheese Grits 11.95

CAJUN SHRIMP DIP

Gulf Shrimp, Cheese Blend, Cajun Spices, Panko, Crostini 11.95

DEVILED EGGS

House Made Deviled Eggs, Chopped Bacon, Cajun Dust, Bread and Buttered Jalapenos 8.95

AHI TUNA TARTARE

House Ponzu, Wasabi Avocado Mash, Sriracha, Togarashi Wontons, Wakame 14.95

CHARCUTERIE BOARD

Chef's Choice of Cured Meats, Cheeses, Crostini, Assorted Jams and Spreads 16.95

CAJUN SPRING ROLLS

Andouille Sausage, Chicken, Jack Cheese, Mango BBQ Sauce 8.95

GUMBO

Rich Dark Roux, Chicken, Andouille Sausage, Okra, Trinity, Rice
Cup 3.50 Bowl 5.50

SMOKED SALMON DIP

House Smoked Salmon, Crème Fraiche, Capers, Shallots, Dill, Everything Spice, Old Bay Chips 11.95

MUSSELS A LA MICKI

Mussels, Sherry Cream Sauce, Cherry Tomatoes, Tarragon, Grilled Bread 14.95

SALADS

GRILLED CAESAR

Grilled Romaine, Grape Tomato, Caesar Dressing, Parmesan, Crouton 8.95

BAYOU

Baby Spinach, Sweet Spicy Glazed Pecans, Gorgonzola Cheese, Balsamic Vinaigrette 8.95

STRAWBERRY AVOCADO

Arugula, Spring Mix, Strawberries, Pickled Golden Raisins, Feta, Avocado, Toasted Pepitas, Agave Lime Vinaigrette 10.95

440 SIGNATURE

Kale, Spinach, Roasted Butternut Squash, Goat Cheese, Pickled Cranberries, Red Onion, Charred Orange Vinaigrette, Balsamic Drizzle 9.95

ADD ONS

Fried Chicken Tenders 5.95
Grilled Chicken Breast 5.95
Sashimi Grade Ahi Tuna 8.95
Pan Seared Atlantic Salmon 6.95

MENU OFFERED FOR DINE-IN, CURBSIDE , AND CARRYOUT ONLY
NO DELIVERY AVAILABLE



Featuring 100% Local Back Angus Beef from Black Hawk,
Kentucky. Grass Fed, Grain Finished, Hormone Free
Served with Lettuce, Tomato & Onion. Served with Cajun Fries

CHEDDAR BACON

Cheddar, Smoked Bacon 10.95

VEGGIE BURGER

Impossible Meat, Cheddar 13.95

LAGNIAPPE BURGER

Smokey Pimento Cheese, House Pickles,
Umami Onions, Secret Sauce 13.95

BLACK & BLEU

Blackened,
Cajun Bleu Cheese Spread 10.95

HAND-HELDS

HOT CHICKEN SANDWICH

Southern Fried Chicken Breast, "Nashville Hot" Oil,
Cheeto Crunch, Yum Yum Sauce, House Pickles,
Cajun Fries 12.95

BAYOU SEAFOOD

Fried Jumbo Crab Cake, Golden Fried Shrimp,
Remoulade, Cajun Fries 13.95

CHICKEN QUESADILLA

Blackened Grilled Chicken, Green Chiles,
Mozzarella, Flour Tortilla, Pico de Gallo,
Sour Cream, Guacamole 12.95

HOT EATS

JAMBALAYA

Chicken, Shrimp, Andouille Sausage,
Tomatoes, Onions, Bell Peppers,
Rice, Cajun Spice 17.95

BUFFALO CHICKEN TENDERS

5 Piece Hand Breaded Chicken, Buffalo Sauce,
Cajun Fries 12.95

SOUTHERN STYLE CRAB CAKES

Lump Crab, Malt Vinegar Aioli, Pickled Corn Relish,
Fingerling Chips, Asparagus 22.95

SWEET TEA BRINED PRIME PORK CHOP

House Brined Chop, Garlic Brussels,
Mustard Gastrique 21.95

SALMON OSCAR

Atlantic Salmon, Lump Crab,
Garlic Mashed Potatoes,
Asparagus, Bearnaise 24.95

CHAMPAGNE CHICKEN

Fried Boneless Chicken Breast, Garlic
Mashed Potatoes, Sauteed Mushrooms,
Champagne Cream Sauce 17.95



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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NO DELIVERY AVAILABLE**