



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, Crispy Wontons, Pickled Vegetables 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

FRESH ITALIAN BURRATA

Grant's Farm Tomatoes, Local Basil, Black Garlic Vinaigrette, Grilled Bread 11.95

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, Goat Cheese, Cranberries, Grilled Red Onion, Lemon Dijon Vinaigrette, 9.95

ADD ONS

Fried Chicken Tenders 6.95  
Grilled Chicken Breast 6.95  
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 15.95

### **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 14.95

### **SOUTHERN STYLE CRAB CAKES**

Lump Crab, Malt Vinegar Aioli, Pickled Corn Relish,  
Fingerling Chips, Asparagus 26.95

### **SWEET TEA BRINED PRIME PORK CHOP**

House Brined Chop, Jalapeno Cheese Grits,  
Peach Balsamic Chutney 21.95

### **ATLANTIC SALMON**

Summer Vegetable Succotash,  
Red Pepper Coulis, Apple  
Mustard Salad 24.95

### **CHAMPAGNE CHICKEN**

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



**DUE TO VOLATILITY OF MARKET, PLEASE EXCUSE US FOR THE INCONVENIENCE OF NOT HAVING ALL MENU ITEMS**

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

**MENU OFFERED FOR DINE-IN, CURBSIDE, AND CARRYOUT ONLY**

**NO DELIVERY AVAILABLE**