



LOUREDA'S
an American Table

Starters

Blackened Ahi Tuna Orange Wasabi Aioli, 5 Spice Wonton Strips, Pickled Ginger 16

Fried Pickles Vinegar Peppers, Ranch 10

Spinach Artichoke Dip with Tortilla Chips 12

Buffalo Calamari & Shrimp Gorgonzola Crumbles 13

House made Pimento Cheese Pita Chips, House Pickles 11

Fried Kung Pao Brussel Sprouts House Kung Pao, Scallions, White Sesame Seeds 11

Pecorino and Cheddar Chive Biscuits w Molasses Butter 10

Salads

Add: *Chicken 9 *Shrimp 10 *Fried Oysters 10 *Salmon 14 *Burger 11

House Salad 11

Mixed Greens, Carrots, Cucumbers, Candied Walnuts, Mixed Grape Tomatoes, Daikon Radish,
White Balsamic Vinaigrette

Roasted Beet Salad 13

Mixed Greens, Arugula, Carrots, Dried Cranberries, Pink Onions, Pine Nuts, Goat Cheese
Crumbles, Sweetie Drop Peppers, Daikon Radish, White Balsamic Vinaigrette

Wedge Salad 12

Iceberg wedge, Gorgonzola Crumbles, Pink Onions, Jalapeno Bacon, Mixed grape tomatoes,
Gorgonzola Dressing, Balsamic Essence

Handhelds

(Served with Fries or Sweet Fries)

Burgers House blend of Sirloin, Brisket, Short Rib. Change Side add 2

***Big Bacon Burger** House-cured Pork Belly, Applewood Bacon, Jalapeno Bacon, Smoked
Cheddar Cheese, Scotch Bonnet Ketchup, Caramelized Onions, LTP 18

***Brisket Burger** House Beef Patty, Slow Cooked BBQ Brisket, Slaw, LTP 17

***Brie Burger** Brie Cheese, Jalapeno Bacon, Caramelized Onions, Creole Honey Mustard, LTP
17

Beyond Burger Beyond Burger Patty, Spinach, Pink Onions, and Pickled Tomato 18

***6 oz Ribeye Sandwich** Ciabatta, Horseradish Aioli, Caramelized Onions 18

Smoked Turkey Burger Cranberry Ketchup, Spinach, Pickled Onions, Tomato 15

Nashville Hot Fried Chicken Sandwich Lettuce, Pickle 18

Flounder Sandwich Fried, Grilled or Blackened, Remoulade, LT 15

Add an Egg 2 Add Avocado 2 Extra Sauce .50

Entrées

Ginger and Miso Shrimp w/ Shrimp & Mushroom Risotto, Mint & Basil Chermoula Sauce 24

Vegan Stuffed Pepper Simply Protein, Potato Hash, Thai Red Coconut Curry 18

Short Rib Pasta Braised Short Rib, Shallot, Sherry Cream, Herbs and Smoked Gouda 25

Meatloaf House Blended Ground beef, Mashed Potatoes, Gravy, and Frizzled Onions 18

Vegan Blackened Tempura Fried Mushrooms Charlston Red Rice, Carrot Puree, Chili Oil and Scallions 18

Herb Roasted Chicken ½ Roasted Chicken, Mushroom Ragu, Mashed Potato 22

* Pork Chop Carbonara Parmesan Crusted Potatoes, Wilted Spinach, Bacon, and Early Pea Cream with a Soft Fried Egg 24

Grouper Cakes 2 - 4oz Cakes, Shrimp Maque Choux, Bourbon Cream 24

Danish Baby Back Ribs House BBQ Sauce, Sweet Potato Fries, House Coleslaw 22

Slow Cooked Brisket House BBQ Sauce, Brisket Dirty Rice, House Coleslaw 21 +Half Rack Ribs 26

*Hand Cut 12 oz Ribeye Steak Mashed Potatoes 32

*Salmon Roasted Baby Bell Peppers, New Potatoes, Green Goddess Aioli 22

Lou's Mac N Cheese

Choice of Chicken (Blackened or Grilled), Shrimp (Blackened or Grilled) Brisket Gemelli, Bechamel, Cheddar and Pecorino 22

SIDES: FRIES, SWEET POTATO FRIES, WILTED SPINACH,
BRISKET DIRTY RICE, GREEN BEANS, COLLARDS 4
COLESLAW 3
TRUFFLE MAC & CHEESE, SKILLET CORNBREAD 5

**Add an Egg 2 Add Avocado 2 Extra Sauces or Dressings .50*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***** 18% GRATUITY added to tables with 10 or more guests*****

4pm to 9:00pm Monday Tru Thursday

4pm to 9:30pm Friday

11am to 9:30pm Saturday (Brunch 11 to 2:30)

11am to 8pm Sunday (Brunch 11to 2:30)

252-443-5188