



FOUNTAIN LOUNGE

Soups and Salads

Smoked Chicken Gumbo	10
Andouille Sausage · Local Aromatic Rice	
Tomato and Blue Crab Bisque	12
Lump Crab Toast · Jalapeno	
Little Gem Ceasar Salad	10
Creole Spiced Croutons · Shaved Parm	
Sugarcane Vinaigrette	
Sweet Corn and Arugula Salad ^{GF}	11
Frisée · Heirloom Tomatoes · Goat Feta · Lemon Vinaigrette	

Seafood

Pan Seared Scallops ^{GF}	36
Baked Grits · Fresh Tomato Dill Vinaigrette	
Market Catch ^{GF}	36
· Green Beans · Toasted Pecan, Crab and Watercress Salad	
Sauce Meuniere	
Grilled Head On Gulf Shrimp ^{GF}	34
Crab Boil Potatoes · Garlic Herb Butter · Heirloom Tomatoes	
Tomatoes · Parsley Salad	

For the Table

Fried Brussels Sprouts ^{GF}	9
Miso-Honey Dressing · Almonds · Pickled Radish	
Sweet Fire Chicken Wings ^{GF}	14
Crispy Fried Chicken Wings · Cilantro Cream	
Crispy Gulf Oysters	16
Cucumber Remoulade	
Artisanal Cheese Selection	19
Chef's Selection of Artisan Cheeses	
Charcuterie	24
Chef's Selection of Cured Meats, Pickles, Mustard	
Charcuterie & Cheese	26
Chef's Selection of Cured Meats and Artisan Cheeses	

Meat

12oz Char-Grilled New York Strip ^{GF}	42
Comté Mash Potatoes · Grilled Broccolini · Red Wine Sauce	
Fountain Lounge Burger	18
Cheddar · Bacon · Red Onion Jam · French Fries	
Lettuce · Beef Steak Tomato	
Joyce Farms Heritage Chicken Breast ^{GF}	25
Brabant Potatoes · Green Beans · Natural Jus	
Grilled Lamb Loin ^{GF}	32
Pee-wee Potatoes · Roasted Carrots · Watercress	
Creole Mustard Jus	

Dessert

Red Velvet Cake	9
Cream Cheese Icing	
Trio of Chocolate	9
Mud Cake · Pot du Creme · White Chocolate Ganache	
Bread Pudding Tots	9
Trio of Dipping Sauces	
Coconut Lime Panna Cotta ^{GF}	9
Lime Mousse · Coconut Tuile · Roasted Pineapple	

A gratuity of 22% is added to parties of 6 or more

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