

SoBo

SMALL BITES

try a few, they're meant to be shared

Soup du Jour 8

varied cooking techniques & farm fresh produce

Gumbo du Jour 8

rich stock slow cooked with fresh local ingredients

Herb Roasted Wild Mushroom Pâté 7

pickled okra mustard, bread & butter pickles, black pepper croustades

*Sidecar Salad 8

Sidecar sous vide Bosc pears, pickled Granny Smith apples, shaved Gruyere cheese, cranberry vinaigrette sage & rosemary tuile, baby arugula

Sweet Potato Beignets 6

foie gras fondue & chicory coffee ganache

Rilette of Pork Osso Bucco 12

bacon fat infused roasted garlic purée, spiced red onion marmalade, pork cracklin'

Pork Cracklin' 1

crispy pork skin... it is what it is

*Yellowfin Tuna Cones 8

pineapple ceviche & basil avocado ice cream

Yellowfin Tuna en Escabeche on Ice 14

Plaquemine citrus marinade, pickled satsuma, crispy rice noodles

BIG BITES

when you want something for yourself

Bourbon Braised Beef Short Rib 34

parsnip purée, Covey Rise Farms roasted heirloom carrots, truffle oil

*Black Angus Grilled Ribeye filet 34

blackened squash & sweet potato mash, herb roasted wild mushrooms, caramelized onions, charred poblano velouté

Smoked Boudin Stuffed Fried Quail 32

apple cider & bourbon braised greens, spiced apple gastrique

*Apple Demi-Glace Pork Tenderloin 28

Andouille & five bean cassoulet

*Geaux Fish a la Plancha 25

butternut squash & wild herb gnocchi, rum spiked pumpkin consommé, lemon & ginger roasted gai lan broccoli

*Louisiana Shrimp al Ajillo 25

a la plancha with confit garlic, citrus & Leidenheimer bread

Crispy Whole Fish (for two) 48

fresh Louisiana gulf fish with a salad of lightly pickled vegetables & Crystal hot sauce aioli

Surf & Turf Steam Buns (for two) 38

24-hour smoked cochon de lait, crispy fried Louisiana oysters, cilantro & coconut slaw, Tabasco infused pineapple

SWEETS

to share... or not!

Cherries Jubilee & White Chocolate Bread Pudding 10

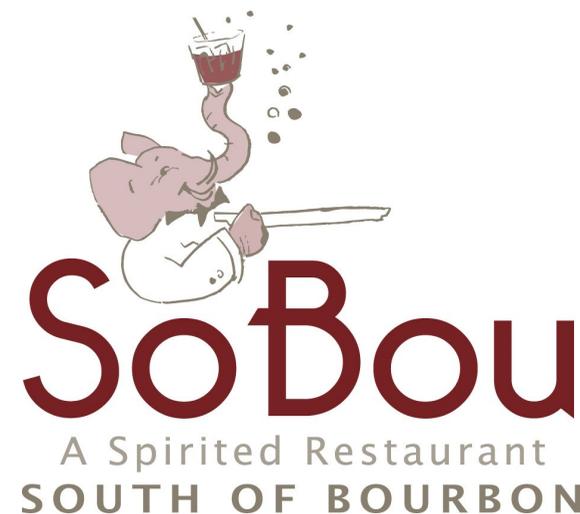
house made vanilla bean ice cream (please allow 25 minutes)

*Bananas Foster on the Half Shell 9

house made vanilla bean ice cream & rum spiked Foster sauce

Chocolate Coma Bar 9

dark chocolate fudge brownie, white chocolate mousse, salted caramel & candied pecans covered in milk chocolate ganache



Ochsner Eat Fit NOLA items meet the nutritional criteria designated by Ochsner Health System. Visit EatFitNOLA.com

Notice: The consumption of raw or undercooked proteins may increase the risk of food borne illness.
Notice: *These items can be prepared gluten-free. Please notify your server.

Best New Restaurants of 2012 - *Esquire*, 2012 | 25 Most Important Restaurants of 2013 - *Zagat*, 2013 | #9 of New Orleans Best Restaurants - *The Daily Meal*, 2014
Best New Restaurants in New Orleans - *The Times-Picayune*, 2013 | Best New Restaurants - *New Orleans Magazine*, 2013 | Award of Excellence - *Wine Spectator*, 2014



SoBou

SoBou: So•Bou *noun* \ SŌ-Bü: 1. an acronym for a micro-neighborhood in “the Quarter”; 2. a place where a pincho is something to eat, not do; 3. a saloon where the showmanship of the barkeep is only matched by the beauty in the glass; 4. the home of civilized drinking; 5. where people know pinot noir is not a daiquiri flavor; 6. where you see pink elephants and don’t mind; 7. where life is meant to be lived not endured.

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