LET'S DO LUNCH
Served Daily 11am-2pm

Starters
SPINACH 'N ARTICHOKE DIP 8.95
SMOKED SALMON DIP 10.95
BLUE CHEESE CHIPS 8.95
CHARROILED OYSTERS
(6 count) 13.95

Soups
SOPH OF THE DAY 8
CLASSIC TURTLE 9

Salads
KALE CAESAR rustic croutons, LK caesar dressing, shaved parm......................................................... 10.95
TUNA TANGO seared #1 grade ahi, avocado, mango, macadamia nut, wonton, ginger-lime dressing.................... 15.95
BUFFALO CHICKEN honey-glazed hot sauce, avocado, egg, blue cheese, tomato, smoky-bacon ranch.................................................. 13.95
KINGS RANCH brisket smoked low + slow, roasted corn relish, tortillas, tomato, avocado-glazed goddess dressing............ 15.95
SHRIMP & CRAWFISH mixed greens, mango, tomato, red onion, toasted almonds, creamy ravigote dressing............................... 14.95
VICTORY CHICKEN grilled chicken, avocado, dried cherry, goat cheese, walnut, vinaigrette.................................... 13.95
BACON WEDGE blue cheese, red onion, tomato... 9.95 SMOKED SALMON WEDGE goat cheese, red onion, tomato.......................... 11.95

Burgers + Sandwiches
LEGACY BURGER caramelized onion, baby bello, Swiss, shoestringss .............................................. 12.95
CLASSIC CHEESEBURGER cheddar, mayo + mustard, red onion, angry pickle, shoestrings............................... 11.95
VEGGIE BURGER black bean, walnut, red bell pepper, red onion, cashew pesto, dressed, choice of healthy grains, greenie greens or kale slaw.......................................................... 13.95
MONTEREY TURKEY avocado, lettuce, tomato, mayo, multi-grain, chips.............................................. 12.95
BIG ISLAND CHICKEN grilled pineapple relish, avocado, red onion, volcano sauce, choice of healthy grains, greenie greens or kale slaw.......................................................... 13.95
HILL COUNTRY BRISKET open-faced, smoked low + slow, slow, Texas toast, chips................................. 15.95
GARDEN DISTRICT CLUB bacon, turkey, ham, cheddar, Swiss, tomato, multi-grain, shoestrings....................... 13.95
SO. GEORGIA CRISPY CHICKEN ranch + Vidalia onion slaw, angry pickle, chips....................................... 13.95
OYSTER BLT dressed, garlic herb mayo, shoestrings................................................................. 15.95

Plates
PRIED CHICKEN + WAFFLES bacon studded, pepper jelly maple syrup ....... 14.95
BBQ BACK RIBS choice of greenie greens or kale slaw + shoestrings ..................................................... 23.95
RED FISH ST. CHARLES asparagus, baby bello, garlic herb butter...................................................... 27.95
BBQ SHRIMP ’N POPCORN RICE Creole brown lemon-butter, baby bello............................................ 20.95
GRILLED SHRIMP TACO PLATTER mango pico de gallo, black beans.................................................. 16.95
"MI CASA" CHICKEN black beans, avocado, Cotija, cilantro-lime sour cream........................................ 18.95
LOADED DUCK NACHOS cheddar, pepper jack, pinto beans.............................................................. 14.95
PIKE’S MARKET SALMON simple salt + pepper rub, greenie greens...................................................... 18.95
FILET MIGNON center-cut, sizzling butter + parsley love, steak fries.................................................. 28.95
MAUI RIBEYE Maui glaze, grilled pineapple relish, greenie greens....................................................... 32.95
FEATURED CUT mkt

Simple Plates
Cup of Soup + Nice Little Side Salad choice of dressing.................................................................11
Cup of Soup + Half Garden District Club.................................................................13
Nice Little Side Salad + Half Garden District Club choice of dressing.................................11
Classic BLT + Chips.................................................................13
Half Ribs + Shoestrings.................................................................14
Chicken St. Charles asparagus, baby bello, garlic herb butter..............................................13

Sides
greenie greens 4 • black beans 6
loaded potato 6 • healthy grains 4
featured veg 6 • asparagus 6

Tell us if you have a food allergy or dietary restrictions. May we suggest a minimum of 18% gratuity for parties of 6 or more.

Let's do Lunch

Served Daily 11am-2pm

Specialty Cocktail 7
Featured Red or White Wine 6
**Martinis $8.95**

**THE LEGACY MARTINI**  
Jr. Johnson cranberry moonshine, orange liqueur, sugar rim, lime

**WATERMELON CRAWL** vodka, watermelon juice, simple syrup, lemon

**COSMOPOLITAN** vodka, cranberry juice, lime, triple sec

**LEMON DROP** citrus vodka, sweet & sour, triple sec

**PULP FICTION** vodka, grapefruit juice, simple syrup

**CHOCOLATINI** chocolate vodka, milk crème de cacao

**CUCUMBER MELON** cucumber vodka, pineapple juice

**POMEGRANATE** pomegranate vodka, sweet & sour, pomegranate liquor, cranberry juice

**FLEUR DE LIS** vodka, pineapple juice, champagne

**PINEAPPLE UPSIDE DOWN CAKE** vanilla rum, pineapple juice, Grenadine

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**Crafted Cocktails**

"MINTED" MOSCOW MULE vodka, mint leaves fresh-squeezed lime, Gosling's ginger beer ............10

**CHAMPAGNE LEMON-CELLO COCKTAIL**  
house-made lemon-cello, Brut Cuvée sparkling...8

**THE LEGACY SMASH**  
whiskey, strawberry syrup, fresh mint..............9

**NEW YORK SOUR**  
rye whiskey, full bodied red wine..................9

**PICNIC PUNCH**  
blueberry infused dark rum, pineapple, orange-cello, cranberry moonshine..............8

**PORCH SWING**  
peach vodka, mint leaves slow-brewed southern sweet tea .........8

**LEGACY BLOODY MARY**  
vodka, house-made spicy green beans...............9

**BASIL BLUEBERRY MOJITO**  
rum, basil, blueberries, simple syrup, lime juice........9

**BERRY WHITE SANGRIA**  
Rosé, St. Germain, strawberries, basil, simple syrup........8

**PEBBLE BEACH**  
rum, lime, cucumber, simple syrup.................8

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**Tap'd + Bottled**

**DRAFT**  
Stella, Yuengling, Gnarley Barley "Catahoula", Ballast Point IPA, Port Orleans ..................6

**BOTTLED**  
Bud Light, Dos Equis, Buckler, Michelob Ultra ........4

Cane Break, Samuel Adams Boston Lager, 
Blue Moon, NOLA Blonde, Abita "The Boot", 
Urban South "Charming Wit" ........................5

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**Red Pours**

**CHARDONNAY**  
True Myth, Edna Valley ..........................9/33

Baileyana Firepeak Vineyard, Edna Valley........11/36

Miner Family, Napa Valley ........................13/45

Saddleback Cellars, Napa Valley .................52

Frank Family, Napa Valley ........................60

**SAUVIGNON BLANC**  
Kunde, Sonoma County ..............................10/34

Ehlers, Napa Valley ..................................12/40

Cakebread, Napa Valley 2015 .......................52

**OTHER WHITES**  
Pavi Pinot Grigio ....................................8/26

Baileyana Rosé, Firepeak Vineyard, 
Edna Valley ..............................................10/34

Tangent Alberino ....................................8/26

Kung Fu Girl, Reisling ..................................9/33

**SPARKLING**  
Rack & Riddle Sparkling, 
North Coast, California ..........................11/36

Argyle Brut Rosé, Dundee Hills ....................14/45

Gruet Brut Rosé ......................................40

Schramsberg Blanc de Blanc 2012 ....................75

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There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

Notify us of any food allergies or dietary restrictions.

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**White Pours**

**OTHER REDS**  
Mercer Estate’s Washington Estate Malbec ........12/44

Orion Swift, The Prisoner .........................15/52

Last Judgement, Central Coast .....................8/28

Five Vintners, Napa Valley .......................40

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**Chronic Illness of the Liver, Stomach or Blood or have other immune disorders, you should eat these products fully cooked.**

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**For an additional $5**

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**Legacy Kitchen collection**