

It's not what you take out of life, it's what you leave.®

# DAILY BRUNCH

(served till 4 pm)

<b>AMERICAN HEARTLAND</b> <i>eggs, apple-smoked bacon, toast, cottage hash browns</i>	<b>\$13</b>
<b>NOLA STYLE</b> <i>eggs, praline bacon, creamy grits, griddle biscuit</i>	<b>\$14</b>
<b>SALMON BREAKFAST BAGEL</b> <i>smoked salmon dip, arugula, tomato, red onion</i>	<b>\$12</b>
<b>MEAT &amp; EGG SCRAMBLER</b>	<b>\$13</b>
<b>VEGGIE &amp; EGG WHITE SCRAMBLER</b>	<b>\$12</b>
<b>SIMPLE WAFFLE</b> <i>honey butter</i>	<b>\$9</b>
<b>BREAKFAST BLT</b> <i>texas toast, scrambled eggs, mayoli</i>	<b>\$11</b>
<b>ALL AMERICAN BEIGNET-WICH</b> <i>eggs, sharp cheddar, hickory bacon, grilled tomato</i>	<b>\$11</b>
<b>CRAWFISH + EGG BEIGNETS</b> <i>a legacy kitchen original</i>	<b>\$14</b>
<b>BANANAS FOSTER WAFFLE</b> <i>whipped cream, honey butter, and cinnamon caramel</i>	<b>\$13</b>

served **ALL DAY** every day

## BEIGNETS

<b>TRADITIONAL BEIGNETS</b> <i>3 count</i>	<b>\$3</b>
<b>BEIGNET BITES</b> <i>powdered or cinnamon sugar</i>	<b>\$4</b>

## COFFEE DRINKS

<b>CAFÉ AU LAIT</b>	<b>\$4</b>
<b>HOUSE COFFEE</b>	<b>\$2</b>
<b>DECAF</b>	<b>\$2</b>
<b>ESPRESSO</b>	<b>\$4</b>
<b>CAPPUCCINO</b>	<b>\$4</b>
<b>TRADITIONAL NOLA ICED COFFEE</b>	<b>\$4</b>



Refined American Fare | Crafted Cocktails

The Legacy Kitchen Collection features refined American fare utilizing fresh ingredients, producing great flavors from our great nation. Our music, art, and sculptures feature American artists who have left a legacy.

## EYE OPENERS

<b>CRAFT TAVERN BLOODY MARY</b> <i>vodka, spicy green bean</i>	<b>\$10</b>
<b>MIMOSA</b> <i>brut cuvée sparkling, fresh squeezed oj</i>	<b>\$10</b>
<b>SCREWDRIVER</b> <i>vodka, fresh squeezed oj</i>	<b>\$10</b>

## BEVERAGES

<b>SODA</b>	<b>\$3</b>	<b>HOT TEA</b>	<b>\$3</b>
<b>TEA</b>	<b>\$3</b>	<b>ARNOLD PALMER</b>	<b>\$4</b>
<b>MILK</b>	<b>\$3</b>	<b>JUICE</b>	<b>\$3</b>

## the better, happier HAPPY HOUR

daily from 3-6 pm

### BAYOU BITES

raw oysters - \$1 each (orders of 8)  
dusted wings - \$1 each (orders of 8)  
charbroiled oysters - \$1.50 each (orders of 8)

### DRAFT BEER

house selection

**\$3**

### HOUSE WINE

red or white

**\$3**

### crafted batch cocktails

### THE SOUTHERN YELLOW HAMMER

light rum, amaretto, pineapple juice

**\$5**

### THE BOURBON SMASH

kentucky bourbon, iced tea, sour mix

**\$5**

### BLOODY MARY OYSTER SHOOTERS

**\$2**

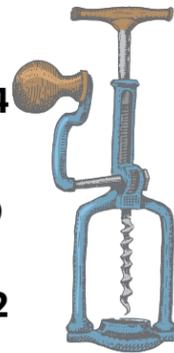


## DESSERTS

<b>LEMON ICEBOX</b>	<b>\$8</b>
<b>PECAN TOFFEE BREAD PUDDING</b>	<b>\$7</b>
<b>OLD-FASHIONED CHOCOLATE CAKE</b>	<b>\$7</b>

# SOCIALS & SMALL PLATES

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|---|-------------|---|-------------|
| <b>"Oh So" SOUTHERN FRIES</b><br><i>bacon, cheddar, white sawmill gravy</i> | <b>\$10</b> | <b>FIRECRACKER SHRIMP TOSS</b><br><i>spicy citrus aioli, sriracha, and cabbage slaw</i> | <b>\$15</b> |
| <b>CRAWFISH CORNBREAD SKILLET</b><br><i>garlic honey butter</i>             | <b>\$12</b> | <b>JUMBO SHRIMP COCKTAIL</b><br><i>spicy cocktail sauce</i>                             | <b>\$14</b> |
| <b>SMOKED SALMON DIP</b><br><i>house crackers</i>                           | <b>\$11</b> | <b>CRAWFISH BEIGNET BITES</b>   | <b>\$9</b>  |
| <b>SPINACH ARTICHOKE DIP</b><br><i>tortilla chips &amp; pico</i>            | <b>\$14</b> | <b>PECAN SMOKED CHICKEN WINGS</b><br><i>(8) butler county white bbq</i>                 | <b>\$12</b> |



# S O U P S & S A L A D S

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|---|-------------|--|-------------|
| <b>CRAB &amp; CORN BISQUE</b><br><i>house specialty</i>       | <b>\$10</b> | <b>TUNA TANGO</b><br><i>seared #1 grade ahi, avocado, mango, macadamia nut, wonton, ginger-lime dressing</i>   | <b>\$17</b> |
| <b>CLASSIC TURTLE SOUP</b><br><i>chopped egg &amp; sherry</i> | <b>\$10</b> | <b>BUFFALO CHICKEN</b><br><i>honey-glazed hot sauce, avocado, egg, blue cheese, tomato, smokey-bacon ranch</i> | <b>\$15</b> |
| <b>LOADED SEAFOOD GUMBO POT</b><br><i>fried okra</i>          | <b>\$12</b> | <b>KALE CHICKEN CAESAR</b><br><i>cornbread croutons</i>  | <b>\$12</b> |

## THE GRAND TOWER

**\$48 (serves 4)**

\*12 raw oysters, 6 charbroiled oysters, 6 shrimp cocktail, smoked salmon dip, crawfish remoulade

\* 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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| <b>*ICE COLD RAW OYSTERS (12)</b><br><i>shucked to order</i>  | <b>\$16</b> |
| <b>CHARBROILED OYSTERS (10)</b><br><i>garlic parmesan herb butter</i>                                   | <b>\$17</b> |
| <b>CRAFT'S CHILLED SAMPLER</b><br><i>crawfish remoulade, smoked salmon dip, shrimp muffaletta salad</i> | <b>\$17</b> |
| <b>SIMPLE FRIED OYSTERS</b><br><i>garlic herb aioli</i>   | <b>\$14</b> |

## CRAFTED OYSTERS

**\$18**

*freshly shucked + flash fried (8)*

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| <b>VOO DOO</b><br><i>cajun mayo, blue cheese, crumbled bacon</i> |
| <b>GRIS GRIS</b><br><i>creamed spinach, tabasco hollandaise</i>  |
| <b>WHO DAT</b><br><i>smoked white beans, creole mustard</i>      |

# BURGERS & SANDWICHES

*\*all served with shoestring fries or house chips*

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| <b>TUXEDO CHEESEBURGER</b><br><i>cheddar, mayo + mustard, red onion, angry pickles</i>        | <b>\$14</b> |
| <b>LEGACY BURGER</b><br><i>caramelized onions, baby bellos, swiss</i>                         | <b>\$15</b> |
| <b>FIRE-ROASTED ANAHEIM CHILE BURGER</b><br><i>cilantro-lime spread</i>                       | <b>\$15</b> |
| <b>SOUTH GEORGIA CHICKEN SANDWICH</b><br><i>vidalia onion slaw</i>                            | <b>\$16</b> |
| <b>GARDEN DISTRICT CLUB</b><br><i>bacon, turkey, ham, cheddar, swiss, tomato, multi-grain</i> | <b>\$15</b> |
| <b>TALLADEGA PULLED PORK</b><br><i>bbq sauce, vidalia onion slaw, angry pickles</i>           | <b>\$16</b> |
| <b>FRIED SHRIMP OR OYSTER POBOY</b><br><i>new orleans "dressed"</i>                           | <b>\$18</b> |

# HOUSE SPECIALTIES

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| <b>PAN ROASTED SALMON</b><br><i>chef tartar, wilted spinach</i>   | <b>\$24</b> |
| <b>CLASSIC STEAK</b><br><i>center-cut filet, fried oyster, bearnaise, cottage potatoes</i>                                | <b>\$39</b> |
| <b>FRIED CHICKEN + WAFFLES</b><br><i>bacon studded, pepper jelly maple syrup</i>  | <b>\$19</b> |
| <b>SHRIMP TACOS</b><br><i>new orleans version of a coastal classic</i>  | <b>\$21</b> |
| <b>LOADED DUCK NACHOS</b><br><i>cheddar, pepper jack, pepper jelly, jalapeño-poblano relish</i>                           | <b>\$19</b> |
| <b>REDFISH &amp; SHRIMP ST. CHARLES</b><br><i>asparagus, baby bello, garlic herb butter, crawfish cornbread casserole</i> | <b>\$34</b> |
| <b>BBQ SHRIMP 'N GRITS</b><br><i>creole lemon-butter, bacon, baby bellos, green onion</i>                                 | <b>\$26</b> |

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