

la petite grocery

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DINNER

FIRST COURSE

baked blue crab *brie and chives served "au gratin"* 12
sweet potato agnolotti *fried sage, brown butter and hazelnuts* 8
grilled gulf oysters *piave, shallots and fresh herbs* 11
fried quail *tossed in crystal butter with roquefort and pickled onion* 10
potato gnocchi *bacon, parmesan, crème fraiche, and chive* 8
steak tartare *red wine mustard, quail egg and house fried potato chips* 11
abita root beer braised beef short rib *potato croquettes, house made pickles* 13
pan roasted sweetbreads *country ham, pickled cabbage and green tomato jam* 10

SALAD AND SOUP

apple and celeriac *blue cheese, walnuts, white wine vinaigrette* 7
chilled roasted beets *pickled onions, blue crab, horseradish emulsion* 9
romaine hearts *fried capers, brioche croutons and caesar vinaigrette* 7
bibb lettuce *fried oysters, applewood smoked bacon and crème fraiche dressing* 8
soup of the day MKT

MAIN COURSE

all natural chicken *savory bread pudding, sautéed kale, truffled mushroom gravy* 23
grilled beef tenderloin *potato gratin, spinach and roasted shallot demi-glace* 28
local shrimp and grits *shitake mushrooms, smoked bacon and thyme* 16
hand-made spaghetti *arbiquina olives, spinach, lemon and chives* 15
grilled hanger steak *roasted sweet potatoes, turnips and caramelized onions* 25

DINNER SERVED TUES - SAT 5:30 - Till

4238 MAGAZINE STREET

www.lapetitegrocery.com

Chef: Justin Devillier General Manager: Mia Freiburger-Devillier Managing Partner: Joel Dondis

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kurobuta pork shank *smothered greens, field peas and pickled red onions* 26
gulf fish "courtboullion" with blue crab beignet and popcorn rice 25
seared duck breast *caramelized turnips, pearl onions, raab and spiced jus* 25
LPG cheeseburger *house-made pickles, onion marmalade, arugula and gruyere* 14.9
veal flank steak *spinach, pancetta, parmesan risotto and bone marrow demi-glace* 19
grilled lamb t-bones with garlic cracked potatoes, sautéed kale and thyme jus 24
*SIDES *smothered greens, grits, hand-cut fries, spinach or popcorn rice* 5

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