

# la petite grocery

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## LUNCH

### APPETIZER

baked blue crab *brie and chives* 12  
grilled gulf oysters *fresh herbs, shallots and piave  
vecchio* 11  
steak tartare *red wine mustard and quail egg* 10  
apple and celeryroot salad *toasted walnuts and blue cheese*  
8  
chilled roasted beet salad *blue crab, pickled onion, and  
horseradish emulsion* 10 potato gnocchi *bacon, parmesan,  
crème fraiche, and chive* 8  
soup of the day 8

### ENTRÉE

hearts of romaine *piave, croutons, fried capers with  
caesar emulsion* 11  
LPG cobb *bibb, bacon, blue cheese, boiled egg, tomatoes w/  
mustard vinaigrette* 11  
handmade spaghetti *arbiquina olives, spinach, lemon, and  
chive* 13  
"BLT" *kurobuta bacon, tomatoes, bibb lettuce, sunny-side  
up egg, multi-grain* 11  
LPG cheeseburger *home-made pickles, onion marmalade,  
arugula, gruyere, fries* 14.5  
fried natural chicken sandwich *fennel and blue cheese slaw  
with fries* 8.5  
grilled hanger steak *caramelized onions, fries* 17  
local gulf shrimp *stone ground grits, mushrooms, bacon,  
thyme* 14.5  
pan roasted black drum *louisiana popcorn rice, blue crab  
beignet, sauce piquant* 16

### SIDES

fries 3  
grits 3  
greens 4  
popcorn rice 3

LUNCH SERVED TUES - SAT 11:30 - 2:30

4238 MAGAZINE STREET

[www.lapetitegrocery.com](http://www.lapetitegrocery.com)

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