



Chefs Seasonal Menu Selections

STARTERS

BloodyMary Shrimp Cocktail \$13

Poached jumbo shrimp served in a martini glass with a spicy vodka infused Bloody Mary™ cocktail sauce with a lime wedge and fresh herbs.

Strawberry Bourbon Wings \$12

Marinated chicken wings fried golden brown glazed with our strawberry bourbon BBQ sauce, served with creamy jalapeno blue cheese dipping sauce.

Farmers Market Caprese \$11

An excellent trio of red, yellow, and green tomatoes accented with fresh mozzarella and basil chiffinade drizzled with white balsamic pesto.

SANDWICHES

Bourbon St. Boursin Burger \$13

8oz Angus burger glazed in our bourbon BBQ sauce, topped with bacon infused Boursin cheese crust, and served on an artisan bun with lettuce, tomato, and onion.

Ginger Soda Pulled Pork \$12

Pork shoulder braised in locally bottled ALE-8 served on a brioche bun with chili-ginger BBQ sauce and garnished with Thai pickles.

Bayou Shrimp Po' Boy \$13

Grilled shrimp seared with Cajun spices tossed in a zesty remoulade; served in a garlic toasted hoagie with shredded romaine and diced tomatoes.

ENTREES

Town Branch Trail Ribeye \$24

Well seasoned rib steak topped with our special bourbon-mushroom cream sauce served with roasted fingerling potatoes and grilled asparagus.

Dijon Glazed Salmon Fillet \$18

Hand-cut, grilled fillet of salmon with a Dijon and brown sugar glaze served over wild rice pilaf with grilled asparagus.

Black and Blue Steak Salad \$14

Cajun seared sirloin served over fresh salad greens with blue cheese crumbles, diced tomatoes, green onions, raisins, and chopped bacon.