

SMALL PLATES

Wild Mushroom Bisque 4.00/6.00

truffled herb oil

Hearty Tomato Bisque 4.00/6.00

house made cheese crouton

Mixed Greens 6.00

black pepper vinaigrette, roasted tomato, smoked gouda, red onions, roasted red pepper

Cup of Soup & Grilled Cheese on House

Focaccia Bread 9.00

Loaded Potato Soup 4.00/6.00

cheddar jack cheese, chives, bacon

Spinach Salad 6.00

sour apple vinaigrette, candied pecans, red onions, shaved parmesan

Cup of Soup & C'sons B. L. T. 11.00

apple wood smoked bacon, herb borsin spread, mixed greens, fresh tomato slices, house focaccia bread

Soup Cup 1/2 Grilled Cheese & Small Side

Salad 9.00

choice of daily soup, small salad du jour, 1/2 grilled cheese

MAIN STREET PLATES

C'sons B.L.T. 10.00

applewood smoked bacon, fresh sliced roma tomatoes, crispy arugula, boursin herb spread

Thai Chopped Chicken Lettuce Wraps 11.00

iceberg lettuce, thai chicken saute, crispy wonton strips, thai sauce trio

Tequila Lime Shrimp Salad 10.00

Jose Cuervo Gold sauteed shrimp, local arugula, cheese blend, roasted corn relish, crisp tortilla

House Sourdough Grilled Cheese 10.00

capicola ham, cheddar jack cheese, tomato

6 oz. Strip Steak 12.00

mushroom demi, garlic mashed potatoes, french beans

C'sons Crispy Chicken Club 11.00

country fried chicken, roasted tomatoes, mixed greens, apple wood smoked bacon, herb mayo, swiss cheese, house buttermilk biscuit

Layered Lobster Salad 12.00

tomato, lobster salad, mixed greens, wonton crisp, strawberry citrus drizzle, fresh berries

Egg Salad Sandwich 10.00

sourdough toast, house egg salad, chipolte mayo, creole fried pork cracklins

Buttermilk Fried Tilapia & Crawfish Etouffee

11.00

saffron yellow rice, jumbo green asparagus

DESSERTS

Classic Tiramisu 7.00

espresso soaked lady fingers, cocoa powder

Chocolate Cheesecake 7.00

chocolate sauce

French Press Coffee with Biscotti 5.50

freshly ground new orleans dark roast, house made biscotti

Boston Creme Pie 7.00

chocolate sauce, creme anglaze

Brownie a' la mode 7.00

vanilla ice cream, caramel, chocolate sauce

Creme' Brulee 7.00

fresh berries, creme anglaze