



# Bas Rouge

## Lunch Menu

### - Appetizers -

BEEF & POACHED APPLE SALAD 14  
cheese mousse, black garlic, prosciutto, beet & verjus foam

CHARRED LEEK & CURRIED RICOTTA 15  
shiitake mushrooms, red endive, toasted hazelnuts

SMOKED OYSTER STEW 18  
bacon, yukon golds, warm milk foam, chives

HIRAMASA CRUDO 18  
light lime cure, ponzu, crispy nori, chile

JOHN'S RIVER OYSTERS ON THE HALF SHELL 21  
champagne & pear, cucumber & chile, horseradish & apple

BEEF TATAKI 20  
cashew cream, radish, soy ginger dressing

GRILLED WILD GULF SHRIMP 23  
watermelon aguachile, cucumber & jalapeño salad

### - Entrees -

WARM PETIT VEGETABLES 23  
koji carrots, grilled miso tofu, mirin roasted beets, leche de tigre

SMOKED HADDOCK & SPINACH SOUFFLÉ 24  
frisée salad, citrus beurre blanc

SHRIMP & GRITS 28  
tomato concasse, castle valley grits

CHITARRA 21  
spicy tomato sauce, basil, provençal

WIENER SCHNITZEL 37  
warm fingerling potato salad, lingonberries

FRIED CHICKEN SANDWICH 25  
koji-yuzu marinade, chorizo mayo, sweet pickles, fries

CREEKSTONE BURGER 25  
short rib & brisket blend, ossau iraty, fries

*Executive Chef Harley Peet*  
*Chef de Cuisine Phil Lind*

\* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY  
INCREASE THE RISK OF FOOD BORNE ILLNESS