



AN EMERIL LAGASSE RESTAURANT | CHEF DE CUISINE, DARREN CHABERT

424 Girod Street, New Orleans, Louisiana, 70130 | 504.526.3745 | emerilrestaurants.com

snacks

- Deviled Eggs** GF Cajun Caviar • Remoulade \$10
- Yellowfin Tuna Wraps** RGF Jalapeño • Ponzu • Crunchy Noodles • Citrus \$12
- Fried Rock Shrimp Tacos** RGF Sambal Mayo • Eel Sauce • Wasabi Tobiko \$12
- Crispy Crab-Boiled Turkey Necks** GF Crystal Mojo \$8
- Chicken Liver Mousse** RGF Cranberry-Jalapeño Marmalade • Marcona Almonds • Grilled Rustic Bread \$12
- Fried Buttermilk Biscuits** Miso Honey Butter \$5
- Louisiana Baked Oysters** Spinach • Artichoke • Parmesan • Lemon \$16
- Hand-Cut Fries** GF Lemon Aioli \$5
- Smoked Gulf Fish Dip** RGF Truffled Pasta Chips • Aleppo Pepper \$8
- Korean Fried Chicken Wings** Gochujang Sauce \$10
- Upside-Down Cornbread** Pineapple • Bacon Marmalade \$6

salads

- Little Gem Lettuce** RGF Caesar Dressing • Focaccia Croutons • Basil \$9
- Burrata Mozzarella** RGF Roasted Sweet Potatoes • Frisée • Dried Cranberries • Maple Vinaigrette • Ciabatta \$14
- Tuscan Lettuce Mix** GF Herb-Champagne Vinaigrette • Radish • Citrus \$9
- Kale Tabbouleh** RGF Quinoa • Tomato • Cucumber • Labneh • Za'atar Bread \$10
- Fried Chicken** RGF Iceberg Lettuce • Grape Tomatoes • Apple Smoked Bacon • Blue Cheese • Green Goddess Ranch \$13
- Smoked Duck** GF Spinach • Red Beets • Chèvre • Candied Pecan Crunch • Apple Vinaigrette \$9

flat breads

- Cheese** \$10
- Market Vegetable** \$11
- "Wise Guy"** \$11
- Muffaletta** \$14
- Prosciutto & Gorgonzola** \$12

cheese board

- 1 for \$7 • 3 for \$18
- Served with Bellegarde Baguette and House-made Condiments
- Moses Sleeper** RGF • Vermont • Cow
- Ubrriaco Prosecco** RGF • Italy • Cow
- Garrotxa** RGF • Spain • Goat
- Bleu D'Auvergne** RGF • France • Cow
- Sapore Del Piave** RGF • Italy • Cow

pasta & bowls

- Lasagna Bolognese** Ricotta • Mozzarella \$18
- Fettuccine Nero** RGF Jumbo Lump Crabmeat • Calabrian Chiles • Arugula • Toasted Almonds \$19
- Mushroom Maggie's Farm Gemelli** RGF Black Truffle Mascarpone \$12
- Meril's Linguine & Clams** RGF Guanciale \$13
- Saffron Pappardelle** RGF Lamb Ragu • Pistachio Gremolata \$13
- House-made Meatballs** Lemon-Whipped Ricotta • Pomodoro • Toasted Breadcrumbs \$11
- Laotian Style Pork Rice Bowl** GF Jasmine Rice • Cilantro • Mint • Chilis • Lime \$15
- Brazilian Style Gulf Shrimp "Creole"** GF Rice Grits • Cilantro \$14

a little more

- Half Chicken "Under A Brick"** GF Preserved Lemon & Garlic Jus \$20
- Candied Pork Ribs** Five Spice \$16
- Char-Grilled Korean Short Ribs** House-made Cucumber Kimchi \$16
- Fresh Fish of the Day** Daily Preparation **Market Price**
- Vietnamese Style Pork Cap Steak** Vermicelli Noodle Salad • Nuoc Cham \$16
- Wagyu Coulotte Steak** RGF Oyster & Eggplant Gratin • Sauce Choron \$32
- The Meril Burger** RGF Caramelized Onion & Tomato Jam • Gruyère • Toasted Brioche Bun \$16

sides

- Mexican Style Corn off the Cob** GF Chile • Lime • Mayo • Cotija Cheese \$7
- Grilled Asparagus** GF Olive Oil • Lemon Zest • Parmesan Reggiano \$7
- Bok Choy** GF XO Sauce • Peanuts \$10
- Sautéed Mushrooms** GF \$8
- Curried Cauliflower** GF Green Tomato Chutney \$7
- Brussels Sprouts** GF Apple Smoked Bacon Vinaigrette \$7
- Patatas Bravas** GF \$6

GF Gluten Free
RGF Request Gluten Free

specialty
cocktails

VODKA

No. 11 Vodka • Aperol • Lemon Juice • House-made Lavender Syrup • Lindeman's Peche \$12

No. 13 Infused Absolut Elyx • Ginger Beer • Citrus \$14

GIN

No. 20 Gin • Cucumber Water • Lime Juice • Jalapeño Simple Syrup \$13

No. 23 Gin • Blackberry Shrub • Star Anise Simple Syrup • Sparkling Wine \$12

classic
cocktails

Pimm's Cup Pimm's No 1 • Maple Syrup • Cucumber Water • Ginger Ale \$12

Caipirinha Leblon Cachaça • Simple Syrup • Lime Wedges \$11

Hemingway Daiquiri White Rum • Maraschino Liqueur • Grapefruit Juice • Lime Juice • Simple Syrup \$12

La Paloma Silver Tequila • Lime Juice • Grapefruit Juice • Soda Water \$11

Old Fashioned Rum Punch Diplomatico Reserva Rum • Lemon Juice • Lime Juice • Simple Syrup • Angostura Bitters • Nutmeg • Cinnamon \$13

5oz • 8oz

All wines by the glass available by the bottle

CHAMPAGNE & SPARKLING

Elvio Tintero Moscato d'Asti "Sori Granella" Piedmont '18 (Italy) \$7 • \$11

Val D'Oca "Meril" Prosecco Extra Dry '15 (Valdobbiadene, Italy) \$8 • \$13

Saint-Hilaire Blanquette de Limoux Brut '18 (Languedoc-Roussillon, France) \$9 • \$14

Cruzat Brut Rosé (Argentina) \$11 • \$18

Schramsberg Blanc De Noirs Brut '15 (California) \$18 • \$26

G.H. Mumm "Cordon Rouge" Reims Brut Champagne (France) \$19 • \$28

WHITE

Tommasi "Le Rosse" Pinot Grigio '18 (Delle Venezie, Italy) \$6 • \$10

Cave de Lugny Mâcon-Villages Chardonnay '17 (France) \$7 • \$11

Fritz Zimmer Auslese Riesling '15 (Mosel-Saar-Ruwer, Germany) \$7 • \$11

RUM

No. 32 Carupano Rum • Simple Syrup • Herbsaint • Barrel Aged Peychaud's Bitters \$11

No. 33 Rum • Orgeat • Lemon • Pineapple • Angostura Bitters \$12

TEQUILA

No. 40 Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale \$11

No. 44 Tequila • Yellow Chartreuse • Pineapple • Falernum • Pineapple Shrub • Regan's Bitters \$14

BOURBON & WHISKEY

No. 52 Bourbon • House-made Blueberry Shrub • House-made Hibiscus Syrup • Cocchi Americano • Barrel Aged Peychaud's Bitters \$12

No. 54 Sazerac Rye • Cocchi Americano • Peychaud's Aperitivo \$12

No. 55 Redemption Rye • Zucca Rabarbaro • Angostura Bitters \$14

beers

DRAFT \$8

- Abita Amber
- Crying Eagle Hop Blooded IPA
- Dixie Lager
- Gnarly Barley Jucifer
- Great Raft Southern Drawl Pilsner
- Nola Blonde Ale
- Nola Brewing 7th Street Wheat
- Port Orleans Lager
- Royal Brewery Chevelle Diablo Porter
- Urban South Who Dat Ale

BOTTLE

- Bohemia \$7
- Bud Light \$5
- Miller High Life \$5
- Miller Lite \$5
- NOLA Irish Channel Stout \$8
- NOLA Revivalists American Pale Ale \$9
- O'Doul's \$5
- Red Stripe \$7
- Stella Artois \$7
- Urban South Carpè Rosè Cider Ale \$7

wines
by the
glass

WHITE (CONTINUED)

Chateau Bonnet Entre-Deux-Mers Sauvignon Blanc and Muscadelle Blend '18 (Bordeaux, France) \$7 • \$12

Nortico Alvarinho '18 (Minho, Portugal) \$8 • \$13

Hoj-Poj Blanc Clear Lake Grenache Blend '15 (California) \$8 • \$14

Schloss Gobelsburg Grüner Veltliner '16 (Kamptal, Austria) \$9 • \$15

Au bon Climat "Emeril's" Santa Barbara Chardonnay '15 (California) \$10 • \$17

Brancott Estate "B" Letter Series Marlborough Sauvignon Blanc '17 (New Zealand) \$11 • \$18

Cooper Mountain Vineyards Willamette Valley Chardonnay '17 (Oregon) \$12 • \$19

Jordan Russian River Valley Chardonnay '15 (California) \$15 • \$25

WHITE (CONTINUED)

AldenAlli Santa Barbara County Chardonnay '17 (California) \$16 • \$26

Nickel & Nickel Stiling Vineyard Russian River Valley Chardonnay '14 (California) \$19 • \$30

ROSÉ

Peyrassol Réserve Des Templiers Côtes De Provence Rose '18 (France) \$8 • \$13

Fleurs de Prairie Cotes de Provence '18 (France) \$12 • \$18

RED

Skyfall Vineyard Columbia Valley Merlot '16 (Washington) \$7 • \$12

Villa Pozzi Nero D'Avola '18 (Sicilia, Italy) \$7 • \$12

Sottano Mendoza Malbec '17 (Argentina) \$8 • \$13

Yangarra Estate Vineyard McLaren Vale Shiraz '14 (Australia) \$10 • \$17

RED (CONTINUED)

Caparzo Rosso di Montalcino Sangiovese '16 (Tuscany, Italy) \$10 • \$17

Omen Rogue Valley Pinot Noir '18 (Oregon) \$10 • \$17

The 75 Wine Company Napa Valley Cabernet Sauvignon '18 (California) \$11 • \$18

Ysios Rioja Reserva Tempranillo '12 (Spain) \$12 • \$19

Au Bon Climat Santa Barbara Pinot Noir '17 (California) \$13 • \$21

Justin Paso Robles Cabernet Sauvignon '17 (California) \$13 • \$21

Argyle "Reserve" Willamette Valley Pinot Noir '17 (Oregon) \$14 • \$22

Orin Swift Cellars 8 Years in the Desert Zinfandel Blend '18 (California) \$18 • \$24

Pride Mountain Vineyards Napa County/Sonoma County Merlot '16 (California) \$19 • \$30