

meril

snacks

- Pocket Bread** 8
- Daily Gumbo** MP
- Smoked Gulf Fish Dip** Fried Saltines 15
- Deviled Eggs** Smoked Trout Roe • Zapp's 15
- Fried Turkey Necks** Crystal Mojo • Cilantro 13
- Pineapple Upside-Down Cornbread** Bacon Marmalade 9
- Louisiana Crawfish Rangoon Dip** Green Onions • Fried Wontons 18
- Gulf Yellowfin Tuna Bundles** Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko 19
- Crispy Rock Shrimp Tacos** Sambal Aioli • Pickled Red Onions • Wasabi Tobiko • Cilantro 14
- Baked Cheese** Sweet Grass Dairy-Green Hill • Caponata • Ciabatta 18
- Korean Fried Chicken Wings** Pickled Daikon • Jalapeño • Sesame 17
- Barbequed Shrimp** Ciabatta • Chives 24

pastas

- Braised Lamb Ragù** Pappardelle • Pistachio Gremolata 26
- Hand Rolled Gnudi** Squash • Local Mushrooms • Truffle Ricotta 18
- Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds 26

a bit more

- Double Cheeseburger** Onion • Tomato • American Cheese • Special Sauce 18
- Grilled Ribeye** Blistered Sweet Peppers • A2 • Chimichurri 45
- Korean Beef Short Ribs** Potato Kimchi • Sesame 26
- Half Chicken** Salsa Verde 28
- Fresh Daily Local Catch** MP

sides

- Hand Cut Fries** Lemon Aioli 9
- Smashed Red Bliss Potatoes** Bacon-Braised Onions 9
- House-Made Meatballs** Pomodoro • Basil • Whipped Ricotta • Ciabatta 15

- Fried Chicken Cobb Salad** Bacon • Grape Tomato • Cucumber • Boiled Egg • Blue Cheese • Creole Ranch Dressing 20
- Grilled Shrimp & Romaine Salad** Purple Cabbage • Grape Tomato • Pickled Red Onion • Cotija • White Balsamic Dressing 20
- Roasted Beet & Arugula Salad** Whipped Goat Cheese • Kalamata Olive • Toasted Walnuts • Blueberry Vinaigrette 15
- Our Greek Salad** Tomatoes • Peppers • Onion • Cucumber • Olive • Feta • Oregano Vinaigrette 16

salads

- Cheese** 15
- Pepperoni** Jalapeño • Red Onion 18
- Margherita** Tomato • Burrata • Basil 17
- Muffuletta** Salami • Mortadella • New Orleans Olive Salad • Sesame 18
- Wise Guy** Italian Sausage • Piquillo Peppers • Chili 18
- Vegetable** Eggplant • Roasted Garlic • Red Onion • Sweet Peppers • Mushrooms 17

flatbreads

- Grilled Broccolini** Romesco • Marcona Almonds 13
- Blistered Shishito Peppers** Chili Crunch • Peanuts • Almonds • Sesame • Cilantro • Miso-Honey Aioli 16
- Roasted Heirloom Carrots** Tahini • Sesame • Spiced Honey 12
- Crispy Brussels Sprouts** Nuoc Cham • Cilantro • Mint • Basil • Sesame 13
- Mexican Corn off the Cob** Chili-Lime Mayo • Cotija Cheese 10
- Crispy Cauliflower** Whipped Feta • Mint • Pepitas • Sweet Potato Agrodolce 16

vegetables

AN EMERIL LAGASSE RESTAURANT | CHEF DE CUISINE, BERGEN CARMAN | GENERAL MANAGER, MARCUS BENOIT

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

20% Service Charge will be applied to groups of 6 or more

- Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **15**
- Indigo French 75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15**
- Old Fashioned** Bourbon/Rye • Cocktail & Sons “Emeril’s Edition” Demerara Syrup (contains sesame) • Bitters • Citrus **16**

- The Lushie** Meril’s Tasty Frozen Concoction, Blended Seasonal Fruit, Spirits **14**
- English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Marigny-ita** Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale **15**
- Congo Square Punch** Coconut Rum • Tropical Juice Blend • Lavender **14**
- Bourbon On Broad** Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons “Emeril’s Edition” Demerara Syrup (contains sesame) **15**

CHAMPAGNE & SPARKLING

- Poema Cava Brut Rosé** (Spain) **13 • 19**
- Benvolio Prosecco NV** (Italy) **13 • 19**
- Jean-François Mérieau J’ose les Fines Bulles Chenin Blanc ‘18** (France) **14 • 20**
- Laurent-Perrier Brut Champagne NV** (France) **21 • 28**

WHITE

- Aríós ‘Aguafuerte’ Albariño ‘19** (Portugal) **11 • 16**
- Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18** (California) **13 • 19**
- Dr. Hermann ‘H’ Mosel Riesling ‘20** (Germany) **13 • 19**
- Scarpetta Friuli Pinot Grigio ‘21** (Italy) **14 • 20**
- Domaine des Chézelles Sauvignon Blanc ‘21** (Loire Valley) **14 • 20**
- AldenAlli Santa Barbara County Chardonnay ‘18** (California) **18 • 28**

ROSÉ

- Elio Perrone Bigarò ‘21** (Italy) **13 • 19**
- Treignes Rosé ‘21** (France) **14 • 2**

RED

- Cantena Vista Flores Malbec ‘19** (Argentina) **11 • 16**
- Pessimist by DAOU Paso Robles Red Blend** (California) **12 • 1**
- Carpineto ‘Dogajolo’ Toscana Sangiovese Blend** (Italy) **13 • 19**
- K Vintners Golden West Columbia Valley Pinot Noir ‘19** (Washington) **13 • 19**
- Foxglove Cabernet Sauvignon** (California) **15 • 20**
- Au Bon Climat Santa Barbara Pinot Noir ‘21** (California) **18 • 28**

DRAFT \$8

- Faubourg Brewing, Premium Lager**
- Gnarly Barley, Jucifer** New England Style IPA
- Tin Roof Brewing, Road House** West Coast Style IPA
- Great Raft, Southern Drawl** Dry-Hopped Pilsner
- NOLA, Blonde Ale**
- Parish, Canebrake** Wheat Beer
- Port Orleans, Kennerbräu** Kolsch
- Zony Mash,** (Seasonal)
- Urban South Brewing,** (Seasonal)
- Great Raft, Creature of Habit**

BOTTLES & CANS

- Bell’s-Two Hearted IPA** **7**
- Bud Light** **5**
- Faubourg Brewing, Beignet au Lait** Blonde **7**
- Miller Lite** **5**
- Miller High Life** **5**
- O’Doul’s** **7**
- Stella Artois** **7**
- Stiegl Radler Grapefruit** **9**
- add 1 oz side shot of Aperol or Campari** **4**
- Stone Delicious IPA** **7**
- Urban South Lime-Cucumber Gose** **7**

WETLAND SAKE (Gluten Free)

- Filtered** Clear, Light to Medium Bodied **12**
- Unfiltered** Cloudy, Medium Bodied **12**
- Sparkling Blood Orange** **14**
- Sparkling Passion Fruit** **14**

