

Houmas House Restaurant Update

3/17/20

In cooperation with the Governor's Declaration, our restaurants will be closed for Dine-In service.

Café Burnside will be open for take-out orders only. From 11am-2pm, guests may order from the limited menu by calling ahead or on-site. Seating is available in the courtyard directly behind the mansion but no table service is available.

To call in your order ahead of time, call 225-473-9380.

To order upon arrival, see attendant at Café Burnside entrance.

Latil's Landing will remain closed at this time. The Carriage House Restaurant will be open for take-out service from 4:30pm- 7pm with a limited menu.

Café Burnside “Take-Out Only”

~Starters~

Bisque of Curried Pumpkin, Crawfish and Corn

\$8

Chicken and Andouille Gumbo

\$8

Fried Alligator

Tossed in sweet chili glaze

\$10

House Salad

\$7

Caesar Salad

\$8

(With Crawfish \$14 and with Chicken \$14)

~Entrees~

Shrimp and Spinach Pasta

Louisiana gulf shrimp, and penne pasta tossed in roasted red pepper and spinach cream, served with fried bread

\$16

Turkey and Brie Sandwich

Thinly sliced turkey breast, brie cheese, leafy lettuce and Louisiana fig spread, on toasted multigrain bread, served with sweet potato fries

\$12

Crown Jewel Hamburger

Grilled 7oz burger topped with cheese, bacon, mayo, ketchup, lettuce, tomato and onion, served with French fries

\$12

Seafood Po-Boy

Your choice of shrimp or oysters, crispy fried and served on French bread with shredded lettuce, tomatoes and Creole mayonnaise

\$14

Pork Chop Preston

Grilled double cut pork chop with white beans puree and braised greens

\$20

Chicken Louisiane

Pan seared skin-on breast of chicken with tabasco honey glaze, stone ground grits, and heirloom carrots

\$16

Coffee & Beverages \$2.50

Carriage House “Take Out Menu” 3/17/20

~Starters~

Plantation BBQ Shrimp

Our interpretation of a New Orleans classic
served with creole toast
Appetizer 16, Entrée 32

Flat Bread

Fresh house made flat bread topped with mozzarella cheese, marinated baby
heirloom tomatoes, crispy prosciutto, basil and a Greek yogurt sauce
12

Scallops

Blackened grilled scallops with White Oak Estate stone ground grits,
toasted almond and citrus butter
Petite 14, Full size 28

The Queen’s Soup

Bisque of chicken and wild rice
10

Belle Ecorce Farms Salad

Seasonal selection of Belle Ecorce Farms cheese, purple onions and
pistachios, served on mixed greens and finished with Steen’s cane
syrup vinaigrette
8

Royal Red Shrimp and Wedge Salad

Spicy poached royal red shrimp, with iceberg wedge salad, crispy bacon
and berry poppy dressing
14

~Entrees~

Shrimp Aubergine

Shrimp sautéed with bell peppers, finished in an herbed cream sauce
and served on crispy fried eggplant
25

Sheepshead

Pan seared sheepshead served with pea pilaf, carrot puree and topped with
mango salsa
26

Crab Orleans

Jumbo lump crab, sweet peas and baby heirloom tomatoes, tossed with
house made pasta and parmesan cheese
25

Classic Lasagna with a New Orleans Style Red Gravy

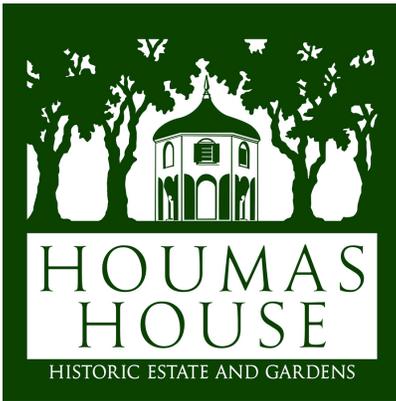
Alternating layers of pasta, New Orleans style red gravy and parmesan
cheese
Petite 12, Full size 21

Dry Aged Pork Porterhouse

Chargrilled pork t-bone steak served with crispy brussels sprouts, herb
compound butter and sweet potato hay
30

Steak Carriage House

Wagyu 10oz New York Strip served with mushroom and leek risotto and
red wine jus
40



COVID-19 UPDATE

Houmas House Estate and Gardens

Houmas House is open to visitors. The grounds, restaurants and Mansion tours are still available. The epidemic is having a direct impact on multiple elements of all of our lives, creating a rapidly changing, complex environment, and we are reviewing all developments - local to global - and the prescribed guidance as to best practices in operating in these extraordinary circumstances. The Centers for Disease Control and Prevention (CDC) is advising those who are feeling ill to avoid public spaces like Houmas House.

We are committed to providing a safe and clean environment for our guests to enjoy their visit and our highest priority is the health and safety of our visitors and staff. We will continue to closely monitor and evaluate developments of the coronavirus (COVID-19), and follow guidance from the CDC and local health departments.

While the immediate health risk from COVID-19 is considered relatively low in the Baton Rouge metro area, Houmas House has intensified its cleaning practices across the estate, including our high-traffic areas. Precautionary measures include the frequent disinfection of all high-touch surface areas. Health officials have recommended the following measures to minimize your risk of contracting any virus:

Avoid close contact with people who are sick.

Cover your cough or sneeze with a fixed elbow or tissue, then throw the tissue in the trash.

Avoid touching your eyes, nose, and mouth with unwashed hands.

Clean and disinfect frequently touched objects and surfaces.

Wash your hands frequently with hot water and soap for 20 seconds.

If you feel ill or experience flu-like symptoms, we urge you to stay home and seek medical care.