



LE ROUGE
CUISINE

JUNETEENTH MENU

BREAKFAST & BRUNCH

MAINS

- CHICKEN & WAFFLES -
- SHRIMP & GRITS OR FISH & GRITS OR TOMATO JAM & GRITS -
- HASHBROWN CASSEROLE -

SIDES

- SOUTHERN CHEESE GRITS -
- SMOTHERED POTATOES -
- CHEESE & HERB SCRAMBLED EGGS -
- SWEET POTATO HASH (with or without andouille) -

MEATS

- CANDIED THICK CUT BACON -
- THICK CUT HAM -
- KIELBASA & LEEKS (turkey or pork) -

BREADS

- COUNTRY BISCUITS (with or without country gravy) -
- BANANA FOSTERS BREAD PUDDING -
- PANCAKES OR WAFFLES -



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DINNER

PROTEINS & ENTREES

- SWEET TEA BRAISED RIBS -
- CAJUN HONEY CHICKEN (bone-in or boneless) -
- BUTTERMILK FRIED CHICKEN (whole pieces or tenders) -
- FRIED CATFISH (filet or nuggets) -
- SMOKED BRISKET -
- RED BEANS & RICE (pulled chicken & andouille) -

SIDES

- GARDEN PICNIC POTATO SALAD -
mix of red potatoes & sweet potatoes in a garden herb dressing
- BAKED MAC & CHEESE -
classic baked mac, loaded with smoked gouda & cheddar sauce, topped with herb bread crumbs
- BBQ BAKED BEANS -
molasses, peppers, onions, brown sugar, ground turkey (optional)
- BRAISED RED CABBAGE -
collards, mustards & rainbow swiss chard
- OKRA SUCCOTASH -
okra, charred corn, tomatoes, peppers, onions
- SOUTHERN BREAD BASKET -
assorted jalepeno cheddar cornbread, hushpuppies & biscuits



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APPETIZERS & DESSERT

APPETIZERS

- WATERMELON & TOMATO SALAD -
- BLACK EYED PEA FRITTERS (with or without crawfish) -
w/ remoulade sauce
- BBQ SHRIMP SKEWERS (alternative proteins available) -
- CORN RIBS -
- SMOKED TURKEY SLIDERS WITH RED CABBAGE COLESLAW -
- SMASHED POTATO MEDALLIONS W/ PICKLED PEPPER CHUTNEY -

DESSERT

- JUNETEENTH TRIFLES -
layered shooter cups of oreo cookie crumbs, red velvet cake & mint julep buttercream
- RED VELVET PETIT FOURS -
- BANANA FOSTERS BREAD PUDDING -
- STRAWBERRY HIBISCUS CHEESECAKE -
- GRILLED WATERMELON SKEWERS -