



LE ROUGE
CUISINE

BLACK HISTORY MONTH 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)
- CHEESE & HERB SCRAMBLED EGGS -

MEATS

- CANDIED THICK CUT BACON -
- KIELBASA & LEEKS -

BREADS

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



BLACK HISTORY MONTH MENU

DINNER

PROTEINS

- BAKED CHICKEN WINGS -
- BBQ CHICKEN (bone-in or boneless) -
- BUTTERMILK FRIED CHICKEN (whole pieces or tenders) -
- FRIED CATFISH (filet or nuggets) -
- SMOKED BRISKET -
- PORK TENDERLOIN -
with braised apples, fennel and onion

SIDES

- POTATO SALAD -
- BAKED MAC & CHEESE -
- BRAISED GREEN MEDLEY -
collards, mustards and rainbow swiss chard
- SWEET POTATO CASSEROLE -
with a bourbon pecan streusel
- OKRA SUCCOTASH -
okra, charred corn, tomatoes, peppers, onions
- JAMBALAYA SOUTHERN BREAD BASKET -
assorted jalepeno cheddar cornbread, hushpuppies & biscuits



BLACK HISTORY MONTH MENU

APPETIZERS & DESSERT

APPETIZERS

- WATERMELON & TOMATO SALAD -
- BLACK EYED PEA HUMMUS -
- COMES WITH CRUDITE & BREAD FOR DIPPING -
- MINI RED BEANS & RICE CORN RIBS -
- SMOKED TURKEY SLIDERS WITH COLESLAW -
- PIMENTO DEVILLED EGGS WITH CORNBREAD CRUMB -

DESSERT

- SOUTHERN TEA CAKES -
- BANANA PUDDING SHOOTERS -
- COFFEE CAKE -
- HUMMINGBIRD CAKE -
- GRILLED POUND CAKE -