

STARTERS

CANDIED PORK BELLY

Butternut Squash, Blueberries,
Peppercress 15

MEAT & CHEESE

Curated Small Batch Meats,
Farmstead Cheeses,
House Pickles, Olives, Nuts,
Dried Fruits 28

WICKED SHRIMP ^G

Roasted in Bayou Pepper Butter,
Hot Pickled Cabbage 17

CRAB CAKES

Blue Lump Crab, Chesapeake Style with
Avocado Lemon Crema,
Arugula 19

TRUFFLE DEVILED EGGS ^G

Selection of Summer
Garden Pickles 11

REFUGE SAMPLER

Crab Cake, Fried Green Tomatoes,
Deviled Eggs, Grilled Shrimp 24

STEAK BITES

Tenderloin Tips Seared in Garlic,
Mushrooms, Grilled Artichoke,
Crispy Onion Straw 18

CRISPY CALAMARI

Olives, Lemon, Parmesan 18

FRIED GREEN TOMATOES

Classic Southern Fried,
Goat Cheese, Red Pepper Sauce,
Buttermilk Dressing 14
Add Lump Crab 9

ARTICHOKE & SPROUT DIP

Creamy Sharp Cheddar, Artichokes,
Brussel Sprouts, Bacon,
Toasted Naan 14

POBLANO ZUCCHINI BISQUE

Crispy Corn Tortilla Hay 10



"JUST PAST PICAYUNE"

Fried Oyster, Filet Mignon Bite,
Pork Belly Skewers, Blue Cheese &
Louisiana Pepper Sauce 26

SHORT RIB POPPERS

Bacon Wrapped Jalapeno,
BBQ Short Rib, Cream Cheese 15

SALADS

WEDGE SALAD ^G

Iceberg Lettuce, Tomato,
Pickled Red Onion,
Applewood Smoked Bacon,
Blue Cheese Dressing 14

ORCHARD SALAD ^G

Mixed Petite Greens, Feta Cheese,
Honey Braised Apple, Almonds,
Blueberry Balsamic Vinaigrette 8/12

CAESAR SALAD

Romaine, Parmesan, Croutons,
Classic Dressing 8/12

SALMON BOWL ^G

Honey Glazed Salmon,
Fresh Spinach Tossed with Quinoa,
Almonds, Berries, Dried Fruit,
Cauliflower 25

BURRATA ^G

Simply Prepared with Olive Oil
Cherry Tomatoes, Basil,
Balsamic Vinegar Glaze 14

CHOPPED SALAD ^G

Grilled Chicken, Iceberg Lettuce,
Tossed with Bacon, Avocado, Egg,
Tomato, Blue Cheese,
Green Goddess Dressing 21

TEXAS STEAK SALAD ^G

Beef Tenderloin Tips, Mixed Greens,
Tomato, Pickled Red Onion,
Roasted Corn, Redneck Cheddar,
Tortilla Straw, Chipotle Dressing 26

SEAFOOD

ALASKAN HALIBUT G

Roasted in Olive Oil & Sea Salt,
Asparagus Risotto,
Carrot Ginger Butter 38

RED SNAPPER & CRAB

Basil-Pesto Linguine, Wilted Spinach
Beurre Blanc 39

BBQ SALMON G

Glazed with Blackberry BBQ Sauce,
Bacon, Sweet Potato, Lima Beans &
Corn Succotash 31

SHRIMP & GRITS G

Gulf Shrimp, Andouille Sausage,
Smokey Parmesan Grits 25

THE BUTCHER'S CUT

"Certified Black Angus"
All Steaks are Basted in House Steak Butter
Served with Horseradish Mashed Potatoes,
Garlic Broccolini

FILET MIGNON 8oz 52

FILET MIGNON 6oz 42

RIBEYE 16OZ 52

CAJUN RIBEYE 10oz 44

Iron Skillet Seared with Spice

FILET REFUGE 50

Petite Filet Mignon wrapped in
Roasted Jalapeno & Applewood Smoked Bacon,
Blue Cheese Gratin

MANHATTAN 7oz 30

NEW YORK STRIP 14oz 46

Enhancements Blue Cheese Gratin 6 Fresh Horseradish 4 Bacon Sea Scallops 12 Crab Cake 9
Rosemary Red Wine Glace 6 Chimichurri Sauce 4 Wicked Shrimp 6 Pork Belly Bites 8

SHAREABLE SIDES 11

House Succotash
Cauliflower Gratin
Mushroom Saute

Truffle Parmesan Fries
Sundried Tomato Risotto
Roasted Fingerling Potatoes

Sweet Chili Brussels
Smoked Gouda Macaroni
Asparagus in Lemon Butter

SPECIALTIES

COFFEE RUBBED BEEF BROCHETTE

Beef Tenderloin Tips,
Espresso BBQ Glaze,
Smoked Gouda Macaroni & Cheese 29

12 HOUR SHORT RIB

Braised with Ancho Chili, Malbec,
Mashed Potatoes,
Roasted Root Vegetables 37

PRIME PORK CHOP G

Bourbon Cider Glaze,
Rosemary Fingerling Potatoes,
Fresh Apple Sauce 35

RASPBERRY CHIPOTLE CHICKEN G

Grilled Chicken Basted with
Chipotle Raspberry Preserves,
Lemon Risotto, Goat Cheese 28

CAULIFLOWER STEAK G (V)

Quinoa, Succotash, Chimichurri 26

SUMMER LINGUINE

Sweet Basil Pesto, Lemon Zest,
Grape Tomatoes, Olive Oil
Warm Burrata Cheese 24

STEAK BURGER

Fresh Ground from Jacob the Butcher,
Brioche Bun, Rosemary Grilled Onions,
Applewood Bacon, Gouda Cheese,
Sundried Tomato Aioli,
Truffle Parmesan Fries 19

G - GLUTEN FREE V - VEGAN

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions