

# TOULOUSE

OUR PATHS WILL CROSS AGAIN

## SHARED PLATES

### NEW ORLEANS STYLE GUMBO \$15

CHEF JON'S CHICKEN AND ANDOUILLE PORK SAUSAGE GUMBO WITH PEPPERS, OKRA, GREEN ONIONS, AND WHITE RICE.

### CRAWFISH ETOUFFEE \$19

SMOTHERED PEPPERS, ONIONS & CRAWFISH SERVED OVER WHITE RICE AND GARNISHED WITH SLICED GREEN ONIONS

### TOMATO MOZZARELLA BRUSCHETTA \$15

SLICED TOMATO, SLICED FRESH MOZZARELLA, BASIL, AND AGED BALSAMIC REDUCTION ON GRILLED CROSTINIS

### CRISPY CAULIFLOWER BITES \$15

CRISPY FRIED CAULIFLOWER FLORETS, LIGHTLY BREADED WITH RICE FLOUR, SPRINKLED WITH CAJUN SPICES AND SERVED WITH CREOLE MAYONNAISE DIPPING SAUCE

### CAJUN-SEASONED FRENCH FRIES \$6

### SPICY CAJUN GARLIC CHIX WINGS \$17

SEASONED WITH CAJUN SPICES, OVEN BAKED, FRIED, TOSSED IN CHEF JON'S SUPER SECRET SAUCE, TOPPED WITH BLUE CHEESE CRUMBLES, AND SERVED WITH YOUR CHOICE OF BLUE CHEESE OR RANCH DRESSING

## PO-BOYS, BURGERS & SANDWICHES

CHOICE OF CREOLE SEASONED FRIES OR BABY GREENS SALAD

GLUTEN FREE BUN AVAILABLE FOR \$2

### BEEF PO-BOY \$17

SLOW COOKED BEEF CHUCK BRAISED WITH GARLIC AND BLACK PEPPER, THEN PULLED APART, SHREDDED AND ADDED BACK TO THE GRAVY SERVED ON FRENCH BREAD WITH SHREDDED LETTUCE, SLICED TOMATO, BUTTER PICKLES, HORSERADISH CREAM SAUCE AND PROVOLONE CHEESE

### BLACKENED CATFISH PO-BOY \$18

BLACKENED CATFISH, SHREDDED LETTUCE, SLICED TOMATO, REMOULADE SAUCE AND GRILLED LEMON SERVED ON FRENCH BREAD

### TOULOUSE WAGYU BURGER \$19

GRILLED 8 OZ. AMERICAN WAGYU BEEF BURGER WITH SMOKED BACON, CHEDDAR CHEESE, ROASTED GARLIC AIOLI, LETTUCE, TOMATO, AND BUTTER PICKLES SERVED ON A BRIOCHE BUN

### CAPRESE SANDWICH \$16

TOMATO, FRESH MOZZARELLA, BABY ARUGULA, PESTO AIOLI AND BALSAMIC REDUCTION ON A FOCACCIA ROLL

### IMPOSSIBLE BURGER \$19

IMPOSSIBLE MEAT BURGER WITH SAUTEED MUSHROOMS, ARUGULA, TOMATO, BUTTER PICKLES AND ROMESCO SAUCE ON A POTATO BUN

## SALADS

CREOLE MUSTARD VINAIGRETTE, HOUSE-MADE BUTTERMILK RANCH, BLUE CHEESE, OIL & VINEGAR

ADD CHICKEN, BLACKENED CHICKEN, OR NY SIRLOIN - \$7

### TOULOUSE HOUSE SALAD \$14

TENDER GREENS, FIRE ROASTED BABY TOMATOES, CUCUMBERS, JULIENNE CARROTS, CRUMBLLED GOAT CHEESE, AND SHAVED RED ONIONS



**KIDS**

**CHICKEN FINGERS \$13**

CRISPY CHICKEN FINGERS SERVED WITH FRENCH FRIES

**CRUSTLESS PEANUT BUTTER & JELLY SANDWICH \$6**

2 SMUCKERS CRUSTLESS PEANUT BUTTER AND JELLY SANDWICHES

**PENNE PASTA \$11**

PENNE PASTA SERVED WITH MARINARA OR BUTTER AND TOPPED WITH PARMESAN

**DESSERTS**

**WARM CHOCOLATE BROWNIE \$10**

WARM CHOCOLATE BROWNIE, WITH VANILLA ICE CREAM, CHOCOLATE SAUCE, STRAWBERRY COULIS, WHIPPED CREAM AND SLICED STRAWBERRIES

ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, APPLE JUICE, PINEAPPLE JUICE, TOMATO JUICE – \$4.5

PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, GINGER ALE, ENERGY DRINK, ICED TEA, CLUB SODA – \$4

FRESH SQUEEZED LEMONADE – \$7

COFFEE, DECAF, HOT TEA – \$4

**FOUR STRANGERS WALK INTO A BAR...**

**... AND 30 YEARS LATER TOULOUSE was born**

30 YEARS AGO, FOUR PEOPLE WORKING IN THE HOSPITALITY INDUSTRY MET IN A BAR ON TOULOUSE STREET IN THE GREAT CITY OF NEW ORLEANS. OVER TIME THEY BECAME FRIENDS AND WHEN THE FIRST ONE, JON, MOVED AWAY, HE STATED, "OUR PATHS WILL CROSS AGAIN." SURE ENOUGH, OVER THE NEXT THREE DECADES, THEY WORKED TOGETHER AND APART IN ESTABLISHMENTS ACROSS THE UNITED STATES, INCLUDING SAN FRANCISCO, TELLURIDE, CHICAGO, NEW YORK, WASHINGTON DC AND OF COURSE THE BIG EASY. WHEN COVID HIT AN OPPORTUNITY PRESENTED ITSELF AND TOULOUSE WAS BORN. USING LOCAL, SUSTAINABLE INGREDIENTS, WE PRODUCE OUR SPIN ON NEW ORLEANS FOOD, IN THE TYPE OF PLACE WHERE TOURISTS *FEEL* AT HOME, LOCALS *ARE* AT HOME, AND *EVERYONE* IS SURROUNDED BY FAMILY AND FRIENDS.

SPLIT PLATES - \$3

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

WE WILL DIVIDE CHECKS IN EQUAL PARTS, ONLY

