

LAPLACE LOUISIANA COOKERY

DOWNTOWN HILLSBOROUGH



OYSTERS

Oysters draw their flavor from the waters they live in, offering you a unique glimpse of terroir, much like wine. We celebrate the romance and the journey of each oyster we serve, from coastal NC and beyond.

Oysters on the Half Shell*

Atlantic oysters
six {9.75} dozen {18}

Cold water premiums
six {15} dozen {29}

Oyster Happy Hour!*

Monday thru Friday 3-6pm
all Atlantic oysters are buy 6, get 6 free.



CATCH OF THE DAY

Each morning, the freshest fish direct from the coast is delivered to our back door. We're proud that much of it is sourced from NC waters, and our presentations serve to highlight that freshness.

- ♣ **blackened*** over maque choux & potato salad.
- pan-seared*** over any of our salads
- creole fried*** over red beans & rice

STARTERS

fried oysters with remoulade. {10}

creole fried pickles^V with smoked slaw & buttermilk-dill dressing. {6}

♣ **boudin balls** pork, chicken & rice sausage rolled into balls and fried. {7.5}

andouille sausage board paired with artisan cheese & creole mustard. {12}

SALADS

add smoked chicken breast, fried shrimp, or grilled shrimp for 5.

LaPlace salad tossed with gorgonzola, lardon, sprouts, red onions, wine-poached pears & champagne vinaigrette. {sm 6.5 / lg 10}

golden beet salad^V tossed with parmesan, sprouts, pickled onions, candied pecans & balsamic vinaigrette. {sm 6 / lg 9}

ACADIAN CLASSICS

The acadians are the descendants of the original french settlers of North America. Many migrated to Louisiana, where they became known as cajuns, and their traditions and customs blended into the local food culture.

chicken andouille gumbo with rice or potato salad. {13}

red beans & rice (tasso ham or vegetarian) add grilled or fried shrimp for 5. {10.5}

creole seafood gumbo with rice or potato salad. {17}

♣ **lowcountry shrimp & grits** with creamy grits & tasso-tomato sauce. {16}

acadian sampler chicken andouille gumbo, red beans & rice, and cajun maque choux. {11}

PO' BOYS

choice of one side. add an extra side for 2.

a po'boy is a traditional louisiana sandwich, served on french bread that we source from Leidenheimer Baking Company in New Orleans, a family business dating back to 1896.

fried shrimp or oysters or have it with both! dressed with remoulade & slaw. {11}

♣ **smoked pork** andouille, acadian bacon, LaPlace bacon, creole mustard, slaw. {12}

smoked chicken blt chicken, LaPlace bacon, lettuce, pickled green tomato, mayo. {10}

SIDES

{4} - any three for 11

♣ cajun maque choux

red beans & rice

nola potato salad^V

veggie red beans & rice^V

house cut fries^V

chicken andouille gumbo

cheese grits^V

smoked slaw^V

LaPlace salad

sweet slaw^V

♣ *signature dish* ^V *Vegetarian*

* *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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OUR STORY

Our roots begin in St. John the Baptist Parish, in the small southern Louisiana town of LaPlace, the 'Andouille Capital of the World'. We marry those traditions with our coastal Carolina sensibilities to explore the rich bounty the surrounds us.

Each day we source from artisans, butchers and farmers, many of whom ply their trade here in our historic town. We grow what we can ourselves, and many of our offerings from sausages to cocktails are made here in-house.

Our aim is to mix up a bit of the infectious vibe of New Orleans with the soul of North Carolina, and to celebrate life, libations, and a meal with some friends.

Let the good times roll!