



Three Course Dinner \$60

Wine Pairing +\$8

(CHOOSE ONE OF EACH)

STARTER

Collard Greens & Black-Eyed Pea Succotash Salad

Tender greens with citrus a succotash, bacon lardons, candied pecans, & molasses vinaigrette

Coteaux d'Aix en Provence Rosé 2023

Dirty Rice Egg Roll

Cajun dirty rice made with ground beef and pork sausage, diced carrots and celery for crunch. All wrapped up in an egg roll shell and fried. Served with a creamy aioli for dipping

Campuget Tradition Rouge 2024

Iconic Jazz Fest Crawfish Bread

Creamy cheese with sautéed crawfish, holy trinity aromatics on Leidenheimer French bread, baked golden

Root 1 Sauvignon Blanc 2023

ENTRÉE

Tiny's Gumbo

Our signature dish! Chicken & Andouille, Crab & Shrimp or All-in

Gatão Vinho Verde

Gumbo Z'Herbes, a.k.a. Green Gumbo (V)

Lenten vegetarian gumbo with vegetarian roux, leafy greens; swiss chard, collards & kale

Gatão Vinho Verde

Boudin Stuffed Quail Gumbo

Semi-boneless Texas quail filled with our signature house-made boudin, roasted to achieve golden, crispy skin while keeping the meat succulent and tender. Presented table-side with a rich, velvety gumbo sauce poured around the bird for an interactive dining experience

Tolaini Legit Cabernet Sauvignon 2020 +\$14

Fried Chicken with Red Beans & Rice

Buttermilk-marinated Cajun chicken thigh, seasoned flour-fried, chili honey drizzle. Served with red beans and rice

Torrevento 'Infinitum' Primitivo 2021

Redfish Court-Bouillon (Cou-be-yon)

An elevated Deep South court-bouillon with redfish first seared then poached in a roux-based spicy fish stock made with creole tomatoes. Served with a crunchy baguette

Gatão Vinho Verde

SWEET

Brown Butter Bourbon Bread Pudding

A Louisiana classic. Bread pudding served warm with a brown butter bourbon sauce

Cayenne Chocolate Mousse

Creamy whipped chocolate mousse with a little spice topped with boozy whipped cream



\$45

Three Course Lunch Prix-Fixe

Choose 1 of each

STARTER

Iconic Jazz Fest Crawfish Bread

Creamy cheese with sautéed crawfish, holy trinity aromatics on Leidenheimer French bread, baked golden

Pâté of the South

Chilled pimiento cheese

Scallops Bienville

Plump bay scallops, seared golden and baked beneath a velvety cheese sauce studded with succulent shrimp, crisp bacon, and the holy trinity of Creole aromatics +5

Collard Greens and Black-Eyed Pea Succotash

Thinly sliced collards with a succotash, bacon lardons, & candied pecans

ENTRÉE

Tiny's Gumbo

Chicken & Andouille, Crab & Shrimp or All-in +5

Gumbo Z'Herbes (Green Gumbo)

Vegetarian roux with swiss chard, collard greens, black kale, & parsley

Po' Boy

Lettuce, tomato & remoulade on Leidenheimer bread with fried oysters, shrimp or grilled andouille

Onion Bacon Angus Burger

8oz Angus burger on brioche with remoulade, Comté cheese, bacon-onion relish, arugula

SWEETS

Brown Butter Bourbon Bread Pudding

A Louisiana classic. Bread pudding served warm with a brown butter bourbon sauce

Beignets

2 soft pillow French donuts, fried until golden brown, then dusted with a generous amount of powdered sugar. Made fresh to order

Please no substitutions or sharing | For dine-in only | May not be available on holidays