



BILTMORE

BAR & LOUNGE

Entrées

Jambalaya 18

A hearty New Orleans favorite. Shrimp, sausage, Cajun trinity, rice. Served with corn bread.

Pulled Pork Sandwich 10

House made slow-cooked pork shoulder, pepper jack cheese, and finished with crisp pickles—served with potato chips.

Filé Gumbo 18

Traditional cajun stew made with holy trinity (onion, green pepper, celery), chicken, shrimp and andouille sausage. Served with white rice.

Shrimp and Grits 18

Shrimp over creamy jalapeno-infused grits, finished with a rich Cajun butter sauce – bold, savory, and deeply comforting.

Cajun Wings 10

Six of the meatiest wings seasoned with Cajun spices served crisp and hot. Sauce choices

- - Buffalo Mild - Buffalo Hot - BBQ Sauce
- - Korean BBQ - Garlic/Parm - Lemon Pepper
- - Insane Heat

Pulled pork quesadilla 14

Slow-cooked pulled pork, melted cheese, and smoky seasoning folded into a crisp grilled tortilla, served with salsa and sour cream.

Crispy BBQ Burnt Ends 16

A quarter pound of crispy chunks of smoked beef brisket in hickory BBQ sauce. Served with french fries.

Sides

Onion Rings 8

A large serving of extra crispy battered onion rings.

French Fries 8

Crispy and golden brown. Served plain or with Cajun seasoning.

Fried Ravioli 8

Breaded ravioli, crisp and hot, served with house-made remoulade.

Mozzarella sticks 8

Fat and crispy, cheesy, and delicious. Served with tomato sauce.

Werewolf Fries 12

Crispy french fries loaded with fried chicken and house-made remoulade.

Chicken Nuggets 10

Eight large, crispy pieces of fried chicken. Served with sauce options for wings.

Desserts

Southern style banana pudding 8

The creamiest homemade banana pudding, whipped cream, Nilla wafers.

Warm Brownie with Ice Cream 8

Fudge brownie served warm with vanilla ice cream, whipped cream, and fudge drizzle.