

LUNCH

SERVED WEDNESDAY TO FRIDAY 11A-3P

SANDWICHES

All sandwiches served with Red-Skin Potato Wedges or Kettle Chips

TURKEY AVOCADO BLT 16

Oven roasted turkey breast | Fresh avocado slices | Sugar cured bacon | Local greens | Heirloom tomato | Roasted red pepper aioli | Brioche toast

THE 1811 16

Pickle Brined Chicken Breast | Local Honey Drizzle | Smoked Cheddar Pimento Cheese | Sugar Cured Bacon | Heirloom Tomatoes | Local Spring Mix | Potato Bun

THE BAYOU ROLL 16

Butter poached Louisiana crawfish tail | Lemon and garlic confit remoulade | Fresh Cilantro | Toasted Bahn Mi

ELOTES QUESADILLA 16

Green Circle Chicken Breast | Mexican street Corn Dip | Monterrey jack | Fresh Cilantro | Jalapeno Cremosa | Flour tortilla

HORNER HAM WRAP 16

Black forest ham | Smoked Gouda | Garlic dill pickles | Classic honey mustard | Warm Tortilla Wrap

VERDIGRIS BUILD YOUR OWN BURGER 20

8oz House Ground Filet Patty | Toppings: Bacon, Smoked Cheddar, Smoked Gouda, Swiss, Provolone, Red Onion, Pickled Jalapeño, Tomato, Pickle, Spring Mix, Mayo, Mustard, Ketchup, Avocado Slices, Add Fried egg \$1 | Potato Bun

COLLEGE STREET FLATBREAD 20

Prime shaved ribeye | Garlic Parmesan Sauce | Shredded mozzarella | Black Truffle aioli | Pickled red onion | Pinsa Crust

SALADS

Add proteins - Grilled chicken +6, Grilled shrimp +8, Angus filet +12, Seared Ahi tuna +12

CLASSIC CAESAR 12

Artisan Romaine Hearts | Charred Crouton | Fresh Grated Pecorino | White Anchovy Filets

VERDIGRIS WEDGE 12

Crisp Iceberg Wedge | Roquefort Bleu Cheese Dressing | Bacon Crumbles | Spiced Tomatoes

SEASONAL SALAD 14

Local mixed greens | Shaved asiago | Crispy prosciutto | Toasted sunflower seed | English cucumber | Heirloom tomato | Crispy fried onions | Honey-Dijon Vinaigrette

SIDES

RED SKIN POTATO WEDGES 6

SIDE SALAD 6

CRISPY BRUSSEL SPROUTS 6

CAROLINA KETTLE CHIPS 4



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of
foodborne illnesses
