



Seasonal Menu

Appetizers

SKEWERD COLA LARDONS

Thick cut Applewood Smoked Bacon glazed in a cola gastrique, accompanied by cracklin deviled eggs 12.95

FINGERLING FRITES

Roasted fingerling potatoes over tomato bacon jam, pickled red onions, and Maytag Blue Cheese crumbles 7.95

CAJETA CHARCUTERIE

Fried chevre over cajeta caramel sauce, cola lardon skewers, chicken jalapeno sausage, duck ham, and cracklin deviled eggs all served with toast points 18.95

Sandwiches

(all served with our signature Bon T Fries)

SMOKED CUBAN SAMMIE

Smoked mojo marinated pork, slow roasted and paired with black forest ham, chipotle mayo, house pickled jalapenos and gruyere cheese to create The Bon Temps Signature Cuban 13.95

DA LOLA

Marinated chicken breast, battered and fried, tossed in a Ragin Cajun chili glaze. Topped with grilled bacon, roma tomatoes and bibb lettuce 11.95

Entrees

CHICKEN FRIED SALAD

Bon Temps fried chicken breast, served on a winter salad of mixed greens, smoked almonds, blue cheese crumbles, bacon, brunoised honey crisp apples, and dark smoked cherries 13.95

TASSO ENCRUSTED REDFISH

Redfish encrusted with Tasso, served over our jalapeno cheese grits, topped with a Creole Meniere sauce. Served with choice of side 19.95

BAYOU TECHE PORK LOIN

Pork loin marinated in Bayou Teche Seasonal Stouts, smoked and topped with a Ragin Cajun Sauce and sweet potato straws. Served with brabant potatoes and choice of side 16.95

Sides

SAGE SWEET POTATO MASH | SIDE SALAD | CORN MAQUE CHOUX |
GRILLED VEGGIE SKEWER | JALAPEÑO CHEESE GRITS |
BRAISED BRUSSELS SPROUTS | BON TEMPS COUNTRY FRYERS |
SEASONAL VEGETABLE | RED HOT POTATOES

Featured Cocktails

FRENCH 75

Tanqueray Gin, fresh squeezed lemon juice and simple syrup topped with Champagne 8.95

SIDE CAR

Cognac, Grand Marnier and fresh squeezed lemon juice garnished with a sugar rim 8.95

Hot Toddies

SNOW CAP

Three Olives Vanilla Vodka and Frangelico over Mello Joy Coffee topped with whipped cream 7.95

KEOKE COFFEE

Kahlua, Creme de Cacao and Brandy with Mello Joy Coffee topped with whipped cream 8.50



Desserts

CARROT CAKE

Cream cheese ice cream, tabasco candied pecans, and satsuma spice glaze 6.95

CHOCOLATE ROULE CAKE

Layers of dense chocolate cake, chocolate mousse and rich ganache topped with house whip and chocolate shavings 7.95

BANANAS FOSTER BREAD PUDDING

House-made with fresh bananas and Myers Dark Rum, served a la mode, with our very own Bananas Foster Sauce 6.95

SWAMP THING

Bon Temps cinnamon roll baked to perfection and topped with homemade cream cheese icing half 7.95 whole 13.95