



\$5 HAPPY HOUR
4 PM - 7 PM

What's today's special?
CHECK OUR INSTAGRAM
@BATONCREOLE

"TENDER THIGHS"
FRIED CHICKEN SANDWICH \$11

Our legendary fried chicken on a grilled brioche bun, topped with house made pimento cheese, organic arugula, and scratch-made chimichurri.

TRASH BOWL ROYALE \$10

Chef Lynzy grew up on rice & gravy — now she eats it with blackened chicken & cheddar cheese!

CAJUN BOIL POTATO SALAD \$4

All the greatness of a Cajun Boil!

CAJUN POUTINE \$10

A decadent platter of seasoned waffle fries & brie cheese, smothered in our badass blackened brown gravy.

Poutine Add Ons:

Blackened Crawfish	\$4	Fried Chicken	\$5
Blackened Chicken	\$3	Fried Egg	\$1

❖ *House Specialty* ❖

JAMBALAYA BATON

An entire bowl of classic jambalaya, deep fried on a stick! Rice smothered down with the Holy Trinity of Cajun vegetables, tomatoes, garlic & herbs. Drizzled with house Remoulade sauce.

\$11

Choose either
SMOKED SAUSAGE or **VEGAN SPICY TOFU**

GUMBO \$11

A Louisiana Bayou classic! Rich, hearty stew with tender chicken & smoked pork sausage, accompanied by a dark roux smothered in onions, peppers, celery, garlic, okra & cajun spices. Served over rice & topped with a scoop of our famous Cajun Boil Potato Salad.

CRAWFISH ÉTOUFFÉE \$12

NOLA-Creole style with a dark, butter-based roux cooked down to perfection. Made with crawfish tail meat, Cajun Trinity, tomatoes, garlic & herbs. Served over rice.

❖ *Something Sweet* ❖

BÂTON DE BEIGNET

A French Quarter classic! Six bite-size pastries covered in powdered sugar. Served fresh, piping hot (and on a stick!)

\$4