



# *The 1902 Thompson House Restaurant & Bar*

## STARTERS

### CRAB BISQUE

*A creamy, decadent, French soup with crab*

12

### TRUFFLE FRIES

*French fries tossed in a house-made seasoning of truffles, garlic, parsley, & Pecorino; served with house-made aioli.*

14

### ICEBERG WEDGE SALAD

*Bleu cheese crumbles, Applewood bacon, red onion, grape tomatoes topped with house bleu cheese dressing*

12

### CREOLE BAGUETTE

*French bread toasted with butter, cheeses and creole seasoning*

8

### CAESAR SALAD

*Crisp Romaine lettuce, homemade croutons, shaved parmesan; creamy Caesar Salad dressing*

10

### NEW ORLEANS BBQ SHRIMP

*Sautéed with beer, garlic, and creole spices; baguette slices*

16

### SOUTHERN PIMENTO CHEESE BITES

*Pimento cheese rolled in seasoned bread crumbs and deep-fried; served with hot honey sauce*

12

### THOMPSON HOUSE GUMBO

*Chicken, sausage & shrimp in a dark roux served on a bed of rice*

12

*20% Gratuity Added to Parties of 6 or More / \$4 Sharing Fee Per Plate*

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk foodborne illness(s).*