The 1902 Thompson House Restaurant & Bar

Starters

TRUFFLE FRIES
French fries tossed in a house-made seasoning of truffle, garlic, parsley, and 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, chesses and creole seasoning — 8

CAESAR SALAD
Crisp Romaine lettuce, homemade croutons, shaved parmesan; creamy Caesar salad dressing — 10

NEW ORLEANS BBQ SHRIMP
Sauteed with beer, garlic, and creole spices, baguette slices — 16

THOMPSON HOUSE GUMBO
Chicken, sausage and 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 of foodborne illness(s)*