

# B. Smith's

## RESTAURANT

### DINNER MENU

#### Soups & Salads

**B.'s Soup du Jour** - \$9

Please ask your server what soup we will be featuring today

**B.'s Caesar Salad** - \$10/\$15

house made Caesar dressing/ tomatoes  
add chicken - \$7, steak, shrimp or salmon - \$8

**Spinach Salad\*\*** - \$9/\$15

fresh Spinach/ red onions/ red beans/ goat cheese/  
orange vinaigrette  
add chicken - \$7, steak, shrimp or salmon - \$8

**Savory Black Eyed Pea Soup\*\*** - \$9  
garden vegetables/ chicken stock/ kale/ onion  
**Garden District House Salad\*\*** - \$9/\$14  
House dressing/ tomatoes/ onion  
add chicken - \$7, steak, shrimp or salmon - \$8

#### Appetizers

**Crescent City Gumbo** - \$12  
stewed tomato/scallop/ shrimp/ chicken

**Cajun Red Beans & Rice** - \$9  
stewed red bean/ crispy pancetta/ saffron rice

**Crispy Calamari** - \$13  
hot & sweet peppers/cocktail sauce

**Fried Chicken Livers** - \$11  
onion confit/ pineapple chutney

**Fried Green Tomatoes** - \$9  
ricotta cheese/ red pepper aioli  
-can be prepared grilled\*\*

**Catfish Fingers** - \$9  
lemon-pepper catfish/ Guinness® tartar sauce

**B.'s Bayou Jambalaya** - \$10  
tasso ham/ chicken/ shrimp/ Louisiana rice

**Sweet Spiced Wings** - \$9  
sweet chili sauce

**Crab Cake** - \$14  
warm sweet corn ragout

**B.'s Crawfish & Crab Dip** - \$13  
Crawfish/ Cajun seasoning/ crisp pita points

#### Entrées

**B.'s Catch of the Day** - market price  
Hoplin John/ Swiss Chard/ citrus Beurre blanc

**Swamp Thang** - \$29  
sautéed shrimp/ scallop/ crawfish/ Dijon cream sauce/ collard greens

**Southern Pasta** - \$26  
Peppers/ Creole sauce/ shrimp/ andouille sausage/ whole wheat pasta

**Braised Baby Back Ribs** - \$24  
sweet potato fries/ Savannah slaw/ roasted garlic BBQ

**Shrimp and Grits** - \$29  
Andouille sausage/ shallot/ garlic/ clam au jus/ creamy grits

**Vegetarian Ribs\*\*** - \$19  
sweet potato & okra hash/ roasted garlic BBQ/ Savannah slaw

**Crab Cakes** - \$29  
jumbo lump crabmeat/ sweet mustard sauce/ warm sweet corn ragout

**\*Grilled Angus Filet 8oz** - \$28  
Rosemary roasted garlic mashed potato/ kale/ herb demi glace

**Osso bucco** - \$29  
sautéed fresh spinach/ creamy asparagus risotto/ rosemary demi glace

**B. Smith's Meatloaf** - \$23  
potato purée/ sautéed fresh seasonal vegetables/ mushroom gravy

**Lemon Pepper Catfish** - \$23  
macaroni and cheese/ collard greens/ tangy honey mustard

**Smothered Fried Chicken** - \$24  
cornbread dressing/ sautéed fresh seasonal vegetables/ onion gravy

**Shrimp & Crawfish Étouffée** - \$23  
Cajun stew/ saffron rice

**Stuffed Bell Peppers\*\*** - \$15  
Brown rice/ spinach/ mushroom/ melted parmesan cheese/ Cajun blush sauce

#### Sides - \$6

Mac & Cheese

Whipped Sweet Potatoes

Garlic Mashed Potatoes

Brown or Saffron Rice\*\*

Sautéed Spinach

Collard Greens

Sweet Potato Fries

French Fries

19% Gratuity Added To Parties of 5 or More. One Check Presented Per Table (NO MORE THAN FOUR CREDIT CARDS)

Menu items are Trans Fat Free-with the exception of the cornbread served with the ribs, collard greens & red beans & rice

\*CONSUMING RAW OR UNDERCOOKED FOOD ITEMS CAN CAUSE FOOD BORNE ILLNESS

\*\*Healthy choices