HERNANDO DESOTO - $12
Pork neck sliders, sorghum BBQ, slaw, house made bun

BORED HER - $11
Oxtail pupusa, burnt pepper sauce, collard green curtido

RIVER CHIPS - $9
Chicken skins, voodoo chip style, granch

RICH BOYS - $12
Fried oyster sliders, brown roux aioli, dill pickled celery, house made bun

...WIT' CHEESE - $14
Double burger, B&B pickles, cheddar fondue, lettuce, G.T.M sauce, on brioche w/ chips

HOUSE SALAD - $9
Greens, dressing, something crunchy, maybe something sweet (your server knows)

#10 NO MEAT - $ PWYC
Rice, seasonal vegetables, field peas, black goddess dressing

I WILL CONFIT YOU - $12
Smoked confit chicken wings, house sauce, blue cheese

BIRD IS THE WORD - $15
Smoked, fried chicken breast sandwich, comeback sauce, B&B pickles w/ chips

SOUP OF THE DAY - $6

BLUE OXFORD LUNCH - $25
Soup, daily special, dessert, soda

CALL 980-309-0690
OR ORDER ONLINE @ LEAHANDLOUISE.COM
301 CAMP ROAD | CHARLOTTE, NC 28206
**START IT UP**

**HERNANDO DESOTO** - $12
Pork neck sliders, sorghum BBQ, slaw, house made bun

**RIVER CHIPS** - $9
Chicken skins, Voodoo chip style, Granch

**RICH BOYS** - $12
Fried oyster sliders, brown roux aioli, dill pickled celery, house made bun

**POOR OR RICH** - $9
Grains, oat milk, brown sugar roasted squash, sweet & sour apples

**PAR FOR THE COURSE** - $8
Mascarpone whipped yogurt, fresh fruit, granola

**GOOD BA-YOU** - $14
Smoked shrimp, corn meal muffin, poached eggs, gumbo hollandaise

**SWEETER THE BUSH** - $13
Oat waffle, sweet potato butter, smoked bourbon maple

**BEALE E DEE** - $15
Seafood croquettes, sweet potato grits, pickled shrimp relish

**BÖRED HER** - $15
Oxtail pupusa, burnt pepper sauce, collard green curtido, sunny up eggs

**STAX** - $12
Two eggs any style, frio-tatoes, bacon or smoked sausage

**COO COQ 4 COCOA GRAVY** - $12
Andouille sausage cocoa gravy, sweet potato biscuit, carrot escabeche

**SUM MO**

**SIDE EGGS** - $4
**SP GRITS** - $6
**FRI-O-TATIES** - $4
**SP BISCUIT / CORN MEAL MUFFIN** - $4
**BACON** - $5
**SMOKED SAUSAGE** - $5

**IMBIBE**

**ENDERLY COFFEE COLD BREW** - $4
**SEASONAL COLD BREW LATTE** - $5
BLACKA JACKS - $7
SMOKED PECANS, COUNTRY HAM, CARAMEL, POPCORN

ROLL UP - $6
CORNMENAL BRIOCHE, BLACK GARLIC BUTTER

RIVER CHIPS - $9
CHICKEN SKINS, VODKA CHIP STYLE, GRANCH

RICH BOYS - $12
FRIED OYSTER SLIDERS, BROWN ROUX AIOLI, DILL PICKLED CELERY, HOUSE MADE BUN

ON MY WAY HOME - $14
BIG ASS SMOKED GULF SHRIMP, LEMON, BUTTER, MORCESTERSHIRE SAUCE, CORNMEAL BRIOCHE

* EAST COAST 2 GOLD COAST - $23
SCALLOP SOYA, BBQ FIELD PEAS, A.B.E SAUCE, CORN NUT CRUMBLE

HOUSE SALAD - $9
GREENS, DRESSING, SOMETHING CRUNCHY, MAYBE SOMETHING SWEET
(YOUR SERVER KNOWS)

#10 NO MEAT - $15
RICE BOWL, SEASONAL VEGETABLES, FIELD PEAS, BLACK GARLIC DRESSING
TAKE LETTUCE OFF THE WIT CHEESE AND MAKE THE PRICE

BIRD IS THE WORD - $15
SMOKED, FRIED CHICKEN BREAST SANDWICH, COMEBACK SAUCE, B&B PICKLES W/ CHIPS

* ...WIT’ CHEESE - $14
DOUBLE BURGER, B&B PICKLES, CHEDDAR FONDUE, LETTUCE, G.T.M SAUCE, ON BRIOCHE W/ CHIPS

2 N DA BUSH - $19
BROWNNCH CHICKEN & JEFFERSON RED RICE PELAU, CALLALOO, FIELD PEA-CHILI RELISH, SQUASH PUREE

MUD ISLAND - $18
BLACKENED CATFISH, SMOKED CATFISH STEW, RICE GRITS, PICKLED FIELD PEA, CANDIED PEPPER

OXTAIL AND DUMPLINGS - $19
OXTAIL BOURGU “STEM”, RED RICE CALAS, CARROT ESCABECHE, CHILE OIL

LEAH’S CABBAGE - $8
SLOW ROASTED CABBAGE, PEPPER HONEY, SMOKED SAUSAGE, PORK NECK BISQUE

ARThUR LOu - $7
OATMEAL COOKIE SANDWICH, TANG CREAM, WHIPPED GINGER MILK

UNDER THE PLUM MOON - $9
BROWN BUTTER LAYER CAKE W/ WHITE CHOCOLATE MOUSSE, PLUM MARMALADE, NUT MERINGUE

BREAD PUDDING OF THE MONTH - $8

CHEF’S SPECIAL - $9

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may be served raw or undercooked or may contain ingredients that are raw or undercooked.
**DRINKS**

**COCKTAILS**

**FINALLY FAMOUS - $14**
Fair Game Apple Brandy, Licor 43, Cappelletti, Lemon, Bitters

**BLACK MAYBE - $14**
George Dickel Tennessee Whisky, Smurft Brown Sugar, Black Mint, Ginger, Lemon

**DILLA - $13**
Chamomile Infused Cathead Vodka, Dill, Rosemary, Cava

**HATHAWAY - $13**
Queen Charlotte Rum, Benedictine, Fresh Lime
Don’s Mix (Cinnamon, Local Honey, & Grapefruit)

**SMOKE SUMN - $13**
Old Overholt Rye, Vanilla Bean Demerara, Creole Bitters, Palo Santo @ Cinnamon Bark Smoke, “Sumn Smoked Garnish”

**FUBU (FOR US BY UNCLE) - $15**
Uncle Nearest 1884 Whiskey, Cardamaro, Lemon, Raspberry, Egg White, Angostura Bitters

**ESCO - $13**
Lunazul Reposado Tequila, Yellow Chartreuse, Illegal Mezcal, Ginger, Lemon

**ZODIAC PUNCH - $14**
(Changes With the Signs)

**TRY ME - $15**
(Bartender’s Call)

**DRAFT BEER**

**LEGION BREWING - JUICY JAY IPA - $7**

**WOODEN ROBOT BREWING - GOOD MORNING VIETNAM - $8**

**OLDE MECKLENBURG BREWERY - COPPER - $7**

**FREE RANGE BREWING - CREAM OF THE CROP - $8**

**FREE RANGE BREWING - HEART AND SOUL (LIMITED) - $9**

**WINE**

**RED (GLASS/BOTTLE)**

**O.P.P. PINOT NOIR**
Oregon 2018 - $12 / $48

**BANSHEE CABERNET SAUVIGNON**
California 2018 - $11 / $44

**CRIO’S MALBEC**
Argentina 2018 - $11 / $44

**DRIFTING ZINFANDEL**
California 2016 - $10 / $40

**LOCATIONS CA RED BLEND**
California 2015 $12 / $48

**WHITE/ROSE (GLASS/BOTTLE)**

**FESS PARKER RIESLING**
California 2018 - $9 / $36

**MUTUA SAUV BLANC**
New Zealand 2019 - $10 / $40

**O.P.P PINOT GRIS**
Oregon 2018 - $12 / $48

**DAVESTE CHARDONNAY**
North Carolina 2019 - $12 / $48

**PLANETA ROSE**
Italy 2018 - $11 / $44

**SPARKLING (GLASS/BOTTLE)**

**CAN XA ROSE**
Spain NV - $9 / $45

**ROBERT DE NOLA CAVA**
Spain NV - $9 / $45