

# TAKEOUT MENU

## Maple Tree Inn

### Gumbo & Soup

**Country Gumbo** ..... 10  
traditional brown roux with okra, chicken, shrimp, rib meat & house smoked andouille sausage, served with rice

**Crawfish Corn Chowder** ..... 10 **GF**  
tender crawfish tails in a cream base with, pancetta, red potatoes, corn, celery, onions, peppers, and seasonings

### Oysters

**Maple Tree Fried Oysters\*** ..... 18  
plump, hand-selected oysters, dipped in seasoned bread crumbs and flash-fried, then finished under the broiler with garlic butter & asiago cheese, smoked bacon & pickled garnish

### Sides

**White Rice** ..... 4 **GF** **V**  
**Dirty Rice** ..... 6  
**Corn Maque Choux** ..... 6  
**Hand Cut Cajun Boil Butter Fries** ..... 6  
**Southern Style Mac N Cheese** ..... 6  
**Jalapeño Cheddar Cheese Grits** ..... 5 **GF**  
**Garlic Mashed Potatoes** ..... 5 **GF**  
**Ratatouille** ..... 6 **V**

### Salads

**Roasted Beet Salad** ..... 11 **V** **GF**  
mixed greens, red onion, sweet tea pickled grapes, & candied walnuts tossed in a ginger balsamic vinaigrette, finished with blue cheese crumbles

### Starters

**Hickory Buttered BBQ Shrimp** ..... 13 **GF**

**Fried Green Tomatoes** ..... 16  
pickled green tomatoes, chèvre, poblano basil jelly, red remoulade, shrimp ceviche

**Pork Belly Confit** ..... 13  
served with a kimchi pancake, chèvre, a chili garlic sauce, and a green onion coulis

**Cast Iron Cornbread** ..... 7  
house-made cornbread served with lagniappe & cinnamon honey butter

**Smoked Frog Legs** ..... 17 **GF**  
glazed in hot honey; served over braised collards w/ a spiced pecan crumble

### Desserts

**Beignets** 7

the quintessential French Quarter experience; traditional French-style with powdered sugar

**Bananas Foster Bread Pudding** 11  
our famous bananas foster bread pudding, served over banana creme brûlée, and finished with praline sauce

**Chocolate Pecan Pie** 9  
served with a coffee caramel sauce, balsamic berry compote, and real whipped cream

**Tres Leches Carrot Cake** 9 **V**  
coconut milk, almond milk, oat milk; served with a cream cheese mousse, rum raisin coulis, and candied walnuts

**Peach Cobbler** 10 **V**  
served with a cookie biscuit topping

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### Entrees

 **Hickory Buttered BBQ Shrimp 25** 

half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices, served with jalapeño cheddar cheese grits; garnished with chopped green onions

 **Chicken, Sausage and Seafood Creole Jambalaya 24** 

hearty, highly seasoned rice-based dish with slow-roasted rotisserie chicken, house smoked andouille sausage, jumbo tail-on shrimp, and crawfish tails

 **Crawfish Étouffée (Ay-too-fay) 29**

half-pound of tender crawfish tails smothered in a dark roux with butter, garlic, onions, peppers, and white wine, served with white rice

 **Blackened Redfish Étouffée 29**

fresh, Gulf Red Snapper, served blackened, set over white rice and topped with Maple Tree Inn's crawfish Étouffée, served with smothered green beans

 **Southern Fried Catfish 26**

Louisiana catfish fillet coated in seasoned flour and deep fried to a golden brown, served with dirty rice & finished with a Crystal Hot Sauce® aioli; paired with a cabbage & collards slaw

**Fried Chicken 26** 

boneless chicken thighs, lightly dredged and flash fried, served with a pancetta gravy, baked mac n cheese, drizzled with a honey Jezebel sauce, and finished with pickled greens

**Burnt Ends 25**

half-pound of 14 hr. slow-smoked beef brisket, cubed, topped w/ ancho molasses BBQ sauce, braised and caramelized; served w/ garlic mashed potatoes & smothered cabbage; paired with a horseradish cream sauce

**Gulf Fish Pontchartrain 30** 

gulf fish served pan seared, topped with lump crabmeat, mushrooms and a roasted fennel & brie cream sauce; paired with corn maque choux

 **Blackened Ribeye\* 50**

prime grade ribeye, served blackened, with garlic mashed potatoes and grilled asparagus, paired with a caramelized onion cream sauce and crispy beer onions

 Denotes items that can be made Gluten Free  
Please ask your server for details

 Denotes items that are spicy.

 Denotes items that can be made Vegan  
Please ask your server for details

\* Consumer advisory note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Menu substitutions will result in an additional charge.

Please advise your server of any food allergies. Please note that we add a service charge of 20% to parties of 6 or more.

Cash, Visa, Mastercard, Discover, & Amex are accepted. No personal or business checks, please.

We reserve the right to limit individual dining checks.