



The 1902 Thompson House Restaurant & Bar

STARTERS

CRAB BISQUE

A creamy, decadent, French soup with crab 10

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-made bleu cheese dressing 10

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 8

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 10

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).*