

Daytime Dining and Escapism for Our Generation

Exquisite and Ambitious Preparations. Unmatched Value. Unrepeatable People. Values. Adult Escapism

Sixty-Five Menu Choices. More than Forty Priced at \$13 or less.

Featured on The Food Networks' 'The Best Thing I Ever Ate'

One of Most Inviting and Artisan Crafted
Daytime Dining and Lounge Environments in the Nation

Eleven Fabulous Lunchtime Cocktails Are Always \$7.50
Daytime Drinking and Dining Has Never Been So Fun and Guilt-free . . .

Lunch at Toulouse is served from 11:30 am to 3 pm daily in one of the most beautiful and compelling daytime dining environments in the country. The 712 separate panes of glass in the windows and doors on our storefront allow for a natural and inviting daytime glow that is found in few other dining environments. And when our tall French Quarter-style windows are opened in the warmer months of the year, the environment is transformed even further.

Lunch is a curious meal period that is quite different from Breakfast and Dinner. There are usually time and cost restraints involved, and our patrons often have busy lives and other responsibilities that animate their schedule and energies during the middle of the week.

At Toulouse we believe that one part of the experience we must provide our lunch patrons is middle of the day adult escapism that allows for immersion in the positive and carefree Toulouse universe that is entirely separate from the responsibilities and internal 'to do list' to which most of our patrons will return in the next hour or so.

Our lunch menu is specifically oriented around what most of our midweek business patrons tend to seek for a daytime and lunch dining experience: disciplined and innovative preparations centered around our French and New Orleans / Creole identity: great soups, salads, sandwiches, and light entree and pasta preparations which are reasonably priced and can be prepared and served efficiently.

Salads

Market Salad heirloom tomatoes, haricots verts, artichoke hearts, arugula <i>fine herbes</i> , fleur de sel 8
Yellow Beets and Haricots Verts with Toasted Walnuts and Stilton Bleu Cheese <i>lines herbes</i> , nicoise olives, fleur de sel 10
Housemade Mozzarella Caprese and Heirloom Tomatoes basil, arugula, extra virgin olive oil, fleur de sel 9
Creole Grilled Shrimp and Avocado Salad arugula, bibb lettuce, tomatoes, red onion, <i>fine herbes</i> Entrée 15 / Starter 11
Grilled Skirt Steak and Arugula Salad bibb lettuce, asparagus, heirloom tomatoes, <i>fine herbes</i> 15 with Stilton Bleu Cheese 16
Seafood 'NOLA' Salad with Dungeness Crab and Gulf Shrimp romaine, arugula, avocado, bacon, stilton bleu cheese, nicoise olives, <i>fine herbes</i> , spicy louis dressing 15
Dungeness Crab and Red Grapefruit Salad avocado, pistachios, fennel, arugula, fleur de sel 14

Toulouse Petit Lunch Menu

Served from 11:30 am to 3 pm seven days per week

Soups

Cauliflower Soup with Dungeness Crab white truffle oil, crème fraîche, horseradish 9
Crispy Fried Chicken Gumbo dark spicy roux, andouille, cayenne, tomato confit 8
True French Onion Soup <i>Lyonnaise</i> rich beef stock, cave aged gruyere, crouton, onion confit 8

Soup and Salad Combo

Choose a Starter-sized Soup and Salad 14

The Steak, Dungeness Crab and Seafood 'NOLA'
Salads are not available as a Combo

Add Rustic Duck Terrine, Chicken Liver Terrine
or Duck and Pork Rillettes
to any Salad, Soup, or Soup / Salad Combo 5

Small Plates

Duck and Chicken Liver Terrine 7
Duck and Pork Rillettes 8
Rustic Duck and Pistachio Terrine 9
Crispy Fried Pork Cheeks Confit apple mustard, pickled shallots, cornichons 9
Spicy Steak 'Cruda' * cornichons-caper emulsion, jalapeno, black pepper 11
Gulf Shrimp in Eric's Rockin' Red Remoulade 9
The Toulouse Crab Cocktail red remoulade, English cucumber, chervil, shallots 15
Dungeness Crab over Fried Green Tomatoes with a Tarragon-Chive Ravigote 14
Tombo Tuna Tartare with a Horseradish-Truffle Vinaigrette * 11

Hot Cajun Roast Beef and Provolone with Caramelized Onions and Mama Lil's Peppers fresh herbs mayo, french onion soup broth 11
Grilled Chicken Club with Bacon and Avocado caramelized onions, lettuce, tomato, basil aioli 11 with Stilton Bleu Cheese 12
Prosciutto and Hot Coppa with Housemade Mozzarella, Arugula and Basil roma tomatoes, red onions, fresh herbs mayonnaise 12
The Toulouse Muffaletta hot coppa, mortadella, soppressata, provolone, spicy olive-pepper relish, fresh herbs mayonnaise 11
Pork Cheeks Confit 'Reuben' with Gruyere cave aged gruyere, caramelized onions, sauerkraut 11
Hot Cajun Meatloaf Sandwich caramelized onions, lettuce, tomato, herb mayo 12

Toulouse Sandwiches and Burgers

Served with pommes frites and classic garlic aioli
substitute bibb lettuce and arugula salad 3

True Po' Boys on a light french roll with butter lettuce, roma tomatoes, mama lil's peppers, and a creole mayonnaise.	
Buttermilk Fried Chicken Breast 10	
Cajun Grilled Chicken Breast 10	
Hot Cajun Roast Beef 11	
Cornmeal Fried Idaho Catfish 11	
Fried Yearling Oysters and Bacon 12	
Blackened Yellow Eye Snapper 12	
Blackened Gulf Shrimp 11	
Spicy Fried Gulf Shrimp 11	

Croque Monsieur snake river farms kurobota ham, gruyere, mornay 11
Croque Madame with two poached eggs 12

Slow Braised Lamb Ragu 'Sloppy Joe' arugula 'salad', shaved parmeggiano 12

The Toulouse Lunch Burger * Painted Hills beef short ribs are ground in house. Served on our housemade bun with lettuce, tomato, red onion, fresh herbs mayonnaise and pommes frites. 10
Blackened add .5
Avocado add 1
Mama Lil's Peppers add 1
Provolone add 1
Stilton Bleu or Gruyere add 2
Hempel's Bacon add 2
Caramelized Onions add 2
Shiitake and Oyster Mushrooms add 5

The Toulouse Lamb Burger * lamb sirloin with cumin, coriander, mace, cardamom, and clove gently folded in. chevre is optional 12
Housemade Mozzarella 'Caprese' arugula, basil, roma tomatoes, red onion, herb mayo 11

B.L.T. with Avocado basil aioli, bibb lettuce, cornichons, mama lil's peppers 11

French Quarter Standards and Lunch Entrees

Shrimp and Chicken Jambalaya unapologetically spicy, deep, dark creole flavors 14
Toulouse Seafood Gumbo crawfish, shrimp, red fish, and andouille 15
'Barbecued' Shrimp New Orleans paprika, cayenne, served over creamy corn grits 15
Classic Shrimp Creole over creole basmati rice with scallions and parsley 15
Creole Crawfish, Shrimp and Andouille served over creamy corn grits 15
Yellow Eye Snapper in a Creole Court Bouillon gulf shrimp, spicy shrimp stock, tomatoes confit 17
Blackened Pacific Yellow Eye Snapper with a Creole Crawfish-Tasso Sauce served over creamy corn grits 17

Lunch Steak Frites grilled skirt steak, shallot pan sauce, arugula 'salad' 16
Fried Half Chicken with Tasso-Black Pepper Gravy pureed potatoes, buttermilk biscuit 15
Cajun Meatloaf with Black Pepper Demi beef short ribs, andouille, cayenne, pureed potatoes 12
Housemade Andouille with Red Beans and Rice tasso, holy trinity, creole basmati rice 11
Crispy Fried Chicken Gumbo Entree dark spicy roux, andouille, cayenne, creole rice 15
Saffron and Dijon Mussels with Frites thyme, parsley, white wine, shallots, garlic confit 15
Classic Mussels a la 'Mariniere' with Frites the classic Parisian way to have mussels for lunch 14

Lunchtime Pastas

Housemade Fennel-Garlic Sausage with a Spicy Tomato Sauce and Mustard Greens thyme, parsley, basil, garlic, tagliatelle 15
Slow Braised Lamb Ragu over Pappardelle english peas, tomato confit, mint, thyme 15
Wild Mushroom, Prosciutto and Pine Nuts fresh tagliatelle, sage, thyme, grana padano 15
Pastini Risotto and Cestenza Cheese haricots verts, english peas and grilled asparagus 15
Spicy Creole Shrimp and Tasso Linguine tomato and garlic confit, tasso, basil, paprika 15 with Chicken instead of Shrimp 15
Bayou Garlic Shrimp Linguine thyme, parsley, lemon, white wine, black pepper 15

* Eating raw or undercooked proteins may increase your chances of contracting a food borne illness.

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Champagne and Sparkling

Year	Style	Producer	gl	half	btl
nv	Prosecco	Fantinel	8	17	52
nv	Brut Rose	Lucien Albrecht	12	25	48
nv	Brut	Veuve Clicquot	16	35	69

White Wines by the Glass and Carafe

Year	Style	Producer	gl	half	btl
2010	Piquepoul	Les Perles	7	15	28
2009	Pinot Blanc	Schloss Saarstein	10	21	40
2010	Pinot Grigio	Borgo M	8	17	52
2010	Semillon/Sauvignon	Chateau Ducasse	11	25	44
2009	Chardonnay	Gordon Brothers	8	17	52
2009	Chenin Blanc	Cave de Saumur	7	15	28
2010	Sauvignon Blanc	Efeste 'Feral'	12	25	48
2009	Alsace Blend	Hugel 'Gentil'	9	19	36
2009	Sirocco Blanc	McCrea 'Boushey Vineyard'	15	27	52
2009	Viognier	Mark Ryan	14	29	56
2010	Vermentino	La Spinetta	14	29	56

Rosé by the Glass and Carafe

Year	Varietal	Producer	gl	half	btl
2010	Syrah	Renegade Wine Co.	8	17	52
2010	Syrah/Grenache	Mark Ryan 'Vincent'	10	21	40

Red Wines by the Glass and Carafe

Year	Varietal	Producer	gl	half	btl
2009	Sangiovese	Campodelsole 'Durano'	8	17	52
2009	Cabernet Franc	Domaine le Petit Bon Dieu	9	19	36
2009	Pinot Noir	Primarius	11	25	44
2007	Pinot Noir	Witness Tree	14	29	56
2008	Merlot	Revelly	9	19	36
2008	Malbec	Andeluna	9	19	36
2006	Tempranillo	Paternina Riqja	9	19	36
2008	Cabernet Sauvignon	Hudson Shah	10	21	40
2006	Bordeaux	Chateau Grand Barrail	14	29	56
2009	Red Blend	Sleight of Hand 'Spellbinder'	15	27	52
2008	Syrah	Mark Ryan 'Wild Eyed'	15	31	60

Daytime Cocktails for \$7.50

Sazerac rye, pernod absinthe, bitters, sugar
Toulouse Hurricane light & black rum, lime juice, passion fruit nectar, bitters
Madame Toulouse finlandia grapefruit, sparkling wine, peach puree, honey
Katie-Mae vodka, st. germain, grapefruit, prosecco
Pimm's Cup pimm's no. 1, limoncello, lemon, soda
Ramsay Cooler dewar's, lemon, honey, soda
Moscow Mule vodka, lime, ginger beer, bitters
The Beaded Lady mango vodka, mango puree and peychaud's bitters
Bourbon Street Lush sweet tea vodka, bourbon, juices, honey and bitters
Southern Charm reposado tequila, aperol, grapefruit, orange bitters
Black (berry) and Tan rye whiskey, lime, blackberry, mint, ginger beer

Bottled Beers

Dixie Lager 5.5	Dixie Voodoo 5.5
Abita Amber 6	Abita Turbo Dog 6
Miller High Life 4.5	Bud Light 4.5
Stone IPA 6	Hale's Ales Kölsch 6
Pacifico 5	Stella Artois 6
Guinness Stout Can 6	Clausthaler N/A 5
Chimay Rouge Trappist 9	
Leavenworth Whistling Pig Hefeweizen 6	
Sam Smith Strawberry Ale 18.7 oz 9	

Bottled Water

Santa Vittoria Still	500 ml	5
Santa Vittoria Sparkling	500 ml	5
Santa Vittoria Still	1 Litre	5
Santa Vittoria Sparkling	1 Litre	5