



brcuisine



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Baton Rouge Cuisine



# MENU

## STARTERS

### CAJUN BOUDIN BALLS W/ "WHO DAT" SAUCE

Pork marinated in Cajun seasoning and vegetables that is slow-cooked, shredded, mixed with rice, balling up, breaded, and deep fried

### MOZZARELLA STICKS (4)

Mozzarella cheese breaded and deep-fried

### SHRIMP OR CRAWFISH ETOUFFEE

Sautéed vegetables cooked into a gravy with Cajun seasoning and Crawfish tail meat served over a bed of white rice

### SHRIMP CREOLE

Sautéed vegetables & shrimp slow cooked in a tomato base roux with Cajun spices served over a bed of white rice

### FRIED CHICKEN WINGS

4 - Seasoned chicken wings tossed in our homemade breading

## SIDES

### FRENCH FRIES

### FRIED OKRA

### GREEN BEANS

### DIRTY RICE

### MAC & CHEESE

### RED BEANS & RICE

### CORN

## ENTREES

### CHICKEN & SAUSAGE

### JAMBALAYA

Seasoned boneless chicken breast and ground pork sausage slow-cooked with peppers, onions, other vegetables, white rice and Cajun seasoning

### CHICKEN & SMOKED

### SAUSAGE GUMBO

Seasoned boneless chicken breast and Smoked Sausage (Beef) cooked in a roux with vegetables and Cajun Seasoning (Served over a bed of white rice)

### HOMEMADE CHICKEN

### NUGGETS

Cut boneless chicken breast seasoned and tossed in our homemade breading

www.brcuisine.com

**WE DO CRAWFISH BOILS!**