

VOLTAIRE

BAR SNACK

Blackened Nuts 5

BAR PLATES

Shrimp Etouffée	12
Smothered shrimp with preserved lemon & grilled bread	
Crudité	7
Endive, radishes, & celery with carrot & white bean hummus & toasted sunflower seeds	
Hushpuppies	6
Corn & jalepeno hushpuppies with herb buttermilk sauce	
Pimento Cheese	8
Served with grilled pain de mie toast	
Chicken Liver Mousse	7
Chicken liver paté, okra pickles, whole grain mustard, & grilled campagne toast	

SALADS

Green Goddess	10
Collard greens, cabbage, frisée, pickled shallots, & sunflower seeds with green goddess dressing	
Heirloom Tomato and Avocado	12
Avocado, heirloom tomato, & mizuna with lemon-poppy vinaigrette	
Carrot, Celery, Apple	9
Crunchy carrot, celery root, & green apple with honey-roasted almonds & sriracha-honey-lime vinaigrette	

add a protein to any salad

chicken 7 shrimp 7 jackfruit 5

MAINS

Fried Chicken Thighs	19	Snapper Fillet	16
Succulent fried chicken thigh with homemade slaw Served with a choice of one side		Served with jalepeño succotash & beurre fondue	
Pig Wings over Greens	18	Jackfruit BBQ	14
Pig wings with housemade barbecue sauce served over collard greens		Barbecue jackfruit, slaw, & pickled green tomato served on chive pain au lait	
Gumbo Grilled Cheese	17	Voltaire Burger	14
Housemade mozzarella grilled cheese with andouille sausage, chicken & side of gumbo Add or Substitute Shrimp		Chive pain au lait, remoulade, frisée, pickled green tomato, pimento cheese & side of slaw	
	5	Add Bacon or Housemade Mozzarella	3
		Add Cheddar, Egg, or Lettuce/Tomato/Onion	2

SIDES

Mac & Cheese	5	Succotash	5
Housemade Slaw	4	Collard Greens with Bacon	4
Crispy Smashed Potatoes	5	Jackfruit	5
Side Salad	5	Biscuit	3
Collard Greens, Frisée, Cabbage, Green Goddess Dressing			