Click to verify

## File gumbo bar nyc

Eric McCree has traveled extensively throughout the world working as an audio engineer with stage productions. During his travels, he had the privilege to explore authentic regional cuisines across the American South, which inspired his dishes and culinary vision. While in New Orleans, Eric became enthralled with the food he sampled, but it was not until he reached Lafayette - the heart of "Cajun Country" - that he experienced the familial celebratory soul of Louisiana cooking. Here, family recipes had been handed down for centuries. Every dish was prepared by hands groomed for generations. Dishes were made from scratch with fresh seasonal ingredients, and pots simmered slowly all day in preparation for family gatherings and parties. The food he observed was not quick and easy cooking. It was bold food with cultural significance and time-honored techniques that reflected one of America's most diverse cultures in both ritual and taste. The food at this Tribeca restaurant isn't on the same level as what you'd find in New Orleans, but it'll still satisfy your craving for Cajun and Creole. Order the gumbo sprinkled with file powder, and be sure to get the "all-in" option with chicken, andouille, crab, and shrimp. You can order the yeggie-heavy crawfish étouffée with or without drum (which you don't really need), but we actually prefer their starters like the sausage board and extra creamy pimento cheese. If any of your dishes have the option to add fried oysters, do it. The long room with mustard yellow leather seating is spacious, so this is a great spot for groups—but the bar is huge as well, so you'll be just as happy stopping in solo for a daiquiri and a bowl of jambalaya. Eric McCree has traveled extensively throughout the world working as an audio engineer with stage productions. During his travels, he had the privilege to explore authentic regional cuisines across the American South, which inspired his dishes and culinary vision. While in New Orleans, Eric became enthralled with the food he sampled, but it was not until he reached Lafayette - the heart of "Cajun Country" that he experienced the familial celebratory soul of Louisiana cooking. Here, family recipes had been handed down for centuries. Every dish was prepared by hands groomed for generation for family gatherings and parties. The food he observed was not quick and easy cooking. It was bold food with cultural significance and time-honored techniques that reflected one of America's most diverse cultures in both ritual and taste. Cajun and Creole food from Louisiana have had a checkered past in New York City, where few restaurants that have gotten it right. Even its most famous proponent, Paul Prudhomme, couldn't make a go of it when he opened a branch of his famous K-Paul's here in 1985. He first popped up on the Upper West Side, tangled with the health department, and four years later opened what he thought would be a permanent location in Tribeca, which lasted only three years. While I have liked many local restaurants that offered these conjoined cuisines (among them Infirmary and Gumbo Bros., both now defunct), Good Cajun-Creole has finally found a righteous home. Filé Gumbo Bar, located at 275 Church Street, hear White Street, has been around for nearly two years. It's helmed by chef Eric McCree, who was born in Idaho, but whose grandfather, a traveling construction worker nicknamed Tiny, schooled him in New Orleans cooking. The dining room is deep and narrow, with tables pressed up against one wall opposite what might be the longest bar in Tribeca. It ends in a glassed-in kitchen, where the chef may wave to you as you enter. The room has a slight fin de siècle glitz, helped along by mustard-yellow upholstery, stamped tin ceilings, and whitewashed brick walls on which booze bottles are plainly displayed in neat rows. As the name says, the menu concentrates on gumbo. Indeed, the highlight of the menu is called Tiny's gumbo (\$29), based on grandad's recipes and finished right at the bar in a series of gleaming metal contraptions. These gumbos are based on a very dark roux made with duck and chicken fat. Additional ingredients such as filé (sassafras) powder ensures the flavor is as rich and nuanced as any version in the Crescent City. Tiny's gumbo (\$29) is available in nine permutations featuring chicken, and ouille sausage, shrimp, and crab, or some combination thereof, but I recommend you begin with the "all-in," with each of the four components contributing a flavor jag to the bubbling stew. Since today is Fat Tuesday, the final day of celebration before Lent, you might get a jump on the religious observance by trying gumbo z'herbs (\$24). This Lenten vegetarian version is available all year round. It incorporates leafy greens and fistful of fresh herbs, and is every bit as enthralling as the meat options. (There's a New Orleans brass band tonight, too.) While Hank Williams prominently mentions file gumbo, along with crawfish pie, as culinary staples of Cajun country in "Jambalaya," there's an alternate recipe for gumbo that uses okra for thickness and texture ("gumbo" is an African word for okra). While this isn't strictly available on the menu, the crispy okra and crawfish etouffee (\$25) comes pretty darn close — although the wonderful mucilaginous quality of okra is dispelled by frying, and the roux is mild, sweet, and tomatoey. Other main courses worth checking out include the jambalaya of Hank Williams's song, a pleasing reddish heap of rice studded with shrimp and andouille; and a fried chicken smothered in red beans, sided like the gumbos with a long-grained Louisiana rice as fine and sticky as any rice in the world. Note that all the entrees at Filé Gumbo Bar constitute full-plate meals, and you could easily just order a gumbo, jambalaya, or etouffee and skip the apps. Of course, then you'd miss some of the restaurant's quirkier offerings. Barbecued shrimp (\$25) is a Sicilian-influenced dish popular at places like Mosca's, in an industrial district south of the Mississippi River. It tastes like the shrimp have been poached in a cross between marinara and barbecue sauce. Another Italian flourish is the muffuletta sandwich, presented as is conventional on a round spongy loaf, but with "too much cheese," a friend groused, then admitted it's still quite good. That sandwich comes with some amazing spice-dusted potato chips, freshly fried and still glistening, which may be ordered separately for \$10 (ouch!). Better to get them for free with the fried oyster po' boy (\$25), available at lunch and dinner, and containing four cornmeal-encrusted bivalves. For dessert, the choice is clear. Rather than getting the bananas foster — a banana sundae too long on flaming booze and short on ice cream — dive into the supremely wonderful brown butter bourbon bread pudding (\$18). Dense and lightly glazed, it is too rich for one person to eat after a dinner like this, so plan on sharing it with a friend. Sign up for our newsletter. (646) 851-0810Order OnlineLunchDinnerDrinksHappy HourWeekend BrunchSpirits ListRetailWelcome to Filé. Experience the celebratory soul of Louisiana cooking. An auto gratuity of 20% will be added to parties of 6 or more. To help in continuing to provide an excellent dining experience, a small 3.5% service charge will be added to all checks. A creamy succulent cheese mixture with sautéed crawfish tail meat and the holy trinity of aromatics (onions, celery, and bell peppers), smeared on fresh Leidenheimer French bread and baked till golden brown 25Succulent wild caught crab claws sautéed in our cajun butter 51Tender and meaty oysters in the half-bozen 27 / Full Dozen 52A time-tested pimiento cheese recipe served with garlic butter baguettes. Half-bozen 27 / Full Dozen 52A time-tested pimiento cheese recipe served with garlic butter baguettes. sausage, Cajun Cracklins, a spicy deep-fried tradition in South Louisiana culture and fried Boudin balls, meticulously made from pork, rice, and various vegetables. Garnished with house Creole mustard and spicy pickled beans 26Flaky Red Drum fish, oyster bellies and jumbo shrimp encrusted in cornmeal and Cajun spices then deep-fried. Served with zesty rémoulade sauce 28A Louisiana classic. Plump shrimp cooked in garlic spicy butter and wine to make a very flavorful sauce for hunks of crisp French bread to sop it up 25A protein of choice can be added to all salads. Blackened Drum Fish Fillet +17 Grilled Jumbo Shrimp +12 Fried Oysters +10 Chilled Lump Crab +15 Fried Softshell Crab +25A warm smokey spin to this classic. Leafy hearts of romaine, lightly charred and finished with a drizzle of creamy house-made Creole mustard caesar dressing, fresh croutons, parmesan cheese shavings, and a grilled lemon wedge 22Tender, thinly sliced collard leaves mixed with a citrus black-eyed pea succotash, bacon lardons, and candied pecans, and dressed with a malt vinegar and molasses syrup vinaigrette 20An American classic originating in 1929 during the streetcar strike in New Orleans. The Martin brothers gave away these amazing free sandwiches to the strikers, the poor boys. This sandwich is served with crispy lettuce, fresh tomato, and homemade rémoulade sauce on Leidenheimer-baked French bread with your choice of fried shrimp, oysters, or grilled andouille sausage. Fried soft-shell crab + \$11. Served with house remoulade sauce, melted French Comté cheese, and a smear of zesty bacon and onion relish on a bed of arugula 29All entrées are made from bases prepared a few days in advance, allowing flavors to meld and develop into tantalizing dishes finished bar-side in steam kettles. This heavily seasoned stew is anything but tiny with chicken, Andouille Sausage, crab & shrimp. Our signature dish defines the diverse roots of American cuisine. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with white rice and finished with a bright citrus-herb gremolata. Choose your spice level \$30This heavily seasoned stew is cooked with a whole blue crab and shrimp. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with white rice and finished with a bright citrus-herb gremolata. Choose your spice level \$30This heavily seasoned stew is cooked with chicken & Andouille Sausage. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with white rice and finished with a bright citrus-herb gremolata. Choose your spice level \$29Vegetarian gumbo is traditionally served during the Lenten season. It starts with a vegetarian gumbo is traditionally served during the Lenten season. It starts with a vegetarian gumbo is traditionally served during the Lenten season. It starts with a vegetarian gumbo is traditionally served during the Lenten season. spices, fresh herbs, and reduced white wine. Served with a sprinkling gremolata 25A one-pot wonder born from Spanish colonists adapting their beloved paella with local ingredients in Louisiana during the 1700s. Our jambalaya starts with a dark brown roux, tomato paste, rendered smoked Tasso, and Andouille sausage, all deglazed with porter beer to make a rich gravy. Shrimp and aromatic popcorn rice are incorporated and it's all cooked together until fluffy 29In French, étouffée literally means smothered. So, we create a quick gravy made with shrimp sautéed in butter with our house crab-boil spice blend and the holy trinity, thickened with a medium-dark roux. This flavorful gravy is smothered over rice and garnished with a grilled butterflied shrimp 27Creole dishes normally incorporate tomatoes, unlike their Cajun counterparts. One of the best-known is spicy shrimp Creole, a quick stew made with fresh tomatoes, shrimp, bacon and the holy trinity. Finished with a drizzle of chili oil, toasted garlic chips, and served over a bed of aromatic rice 27All of our desserts are freshly made in-house. Our signature dessert. A rich Dutch chocolate cake layered with Benedictine B&B liqueur and a salted caramel drizzle 18A Louisiana classic. Bread pudding served warm with a brown butter bourbon sauce 18Southern poundcake with bourbon citrus macerated Raspberry & Blueberries and lemon curd whipped cream 18Soft, pillowy French donuts, fried until golden brown, then dusted with a generous amount of powdered sugar. Made fresh to order 10Welcome to Filé. Experience the celebratory soul of Louisiana cooking. An auto gratuity of 20% will be added to parties of 6 or more. To help in continuing to provide an excellent dining experience, a small 3.5% service charge will be added to all checks. A creamy succulent cheese mixture with sautéed crawfish tail meat and the holy trinity of aromatics (onions, celery, and bell peppers), smeared on fresh Leidenheimer French bread and baked till golden brown 25Succulent wild caught crab claws sautéed in our cajun butter 51Tender and meaty oysters in the half-shell grilled in herb butter served with garlic butter baguettes. Half-Dozen 27 / Full Dozen 52A time-tested pimiento cheese recipe served chilled - with crostinis \$17 or with cracklings \$22Quintessential spicy Andouille smoked pork sausage, Cajun Cracklins, a spicy deep-fried tradition in South Louisiana culture and fried Boudin balls, meticulously made from pork, rice, and various vegetables. Garnished with house Creole mustard and spicy pickled beans 26Flaky Red Drum fish, oyster bellies and jumbo shrimp encrusted in cornmeal and Cajun spices then deep-fried. Served with zesty rémoulade sauce 28A Louisiana classic. Plump shrimp cooked in garlic spicy butter to make a very flavorful oil for hunks of crisp French bread to soak up the sauce 25Mac and Cheese with succulent crawfish tails, a creamy, cheesy sauce, with a little garlic and sautéed onions all cooked in a cast-iron skillet. Finished with a little toasted bread crumbs and served with a hot beignet 25A protein of choice can be added to all salads. Blackened Drum Fish Fillet +17 Grilled Jumbo Shrimp +12 Fried Oysters +10 Chilled Lump Crab +25A warm, smokey spin to this classic. Leafy hearts of romaine, lightly charred and finished with a drizzle of creamy house-made Creole mustard Caesar dressing, fresh croutons, parmesan cheese shavings, and a grilled lemon wedge 22Tender, thinly sliced collard leaves mixed with a malt vinegar and molasses vinaigrette 20All entrées are made from bases prepared a few days in advance, allowing flavors to meld and develop into tantalizing dishes finished bar-side in steam kettles. This heavily seasoned stew is anything but tiny with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with white rice and finished with a whole blue crab and shrimp. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with vhite rice and finished with a bright citrus-herb gremolata. Choose your spice level \$30This heavily seasoned stew is cooked with chicken & Andouille Sausage. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with white rice and finished with a bright citrus-herb gremolata. Choose your spice level \$29A variation on our signature dish that defines the diverse roots of American cuisine. This version of gumbo is made with slow cooked suckling pig. Vegetarian gumbo is traditionally served during the Lenten season. It starts with a vegetarian roux base, hearty leafy vegetables (Swiss chard, collard greens, black kale, and parsley), and the holy trinity, and is finished with Cajun spices, fresh herbs, and reduced white vine. Served with white rice and topped with a sprinkling gremolata 6oz filet of Red Drum fish, fried or blackened then covered with crawfish étouffée. Served with white rice and topped with a sprinkling gremolata 6oz filet of Red Drum fish, fried or blackened then covered with crawfish etouffée. one-pot wonder born from Spanish colonists adapting their beloved paella with local ingredients in Louisiana during the 1700s. Our jambalaya starts with a dark brown roux, tomato paste, rendered smoked Tasso, and Andouille sausage, all deglazed with porter beer to make a rich gravy. Shrimp and aromatic popcorn rice are incorporated and it's all cooked together until fluffy. In French, étouffée literally means smothered. So, we create a quick gravy made with a medium-dark roux. This flavorful gravy is smothered over rice and garnished with a grilled butterflied shrimp. Creole dishes normally incorporate tomatoes, unlike their Cajun counterparts. One of the best-known is spicy shrimp Creole, a quick stew made with a drizzle of chili oil, toasted garlic chips, and served over a bed of aromatic popcorn rice. An American classic originating in 1929 during the streetcar strike in New Orleans. The Martin brothers gave away these amazing free sandwiches to the strikers, the poor boys. This sandwich is served with crispy lettuce, fresh tomato, and homemade rémoulade sauce on Leidenheimer-baked French bread with your choice of fried shrimp, oysters, or grilled andouille sausage. Fried soft-shell crab + \$11. Served with house-fried potato chips 258oz Angus Beef Burger served on a tossed brioche bun with our house remoulade sauce, melted French Comté cheese, and a smear of zesty bacon and onion relish on a bed of arugula 29One jumbo soft shell fried on top of a bed of country red potato mash with a Lemon Beurre Blanc and fresh arugula salad with tomato, grilled corn and red onions 40Now in season! One wild jumbo soft-shell crab fried to perfection and covered with a rich cranberry beurre rouge sauce made with butter and a red wine reduction. All served on a bed of roasted root vegetables 437 oz sweet-flaked drum fish fillet, encrusted in cornmeal and Cajun spices then deep-fried. Finished with a garlicky lemon-butter white wine sauce with green beans and served with creamy mac & cheese 35A boneless chicken thigh marinated in buttermilk and our Cajun seasoning, lightly tossed in seasoned flour and fried, then finished with a drizzle of chili honey. Served with a drizzle of chili honey beans, the holy trinity, spices, and ham bones left over from Sunday dinner 29Spicy tomato stew cooked with the trinity, tender drum fish chucks, and sliced okra. Served with white rice and garnished with crispy okra spears 35All of our desserts are freshly made in-houseOur signature dessert. A rich Dutch chocolate cake layered with Benedictine B&B liqueur and a salted caramel drizzle. A Louisiana classic. Bread pudding served warm with a brown butter bourbon sauce. Southern poundcake with bourbon citrus macerated Raspberry & Blueberries and lemon curd whipped cream 18Soft, pillowy French donuts, fried until golden brown, then dusted with a generous amount of powdered sugar. Made fresh to order. A New Orleans signature after dinner drink. It's as much an exhibition as it is an exquisite cocktail. Café Brûlot means "burnt brandy," Coffee, brandy, & spices served flaming table side then topped with a dollop of our house spiked whipped cream SERVES TWO 26Served with a Salted Caramel Sauce DrizzleA bold yet refreshing blend that captures the heat of summer with tropical flair. Bourbon meets banana liqueur and passion fruit, balanced by a splash of lime juice. Perfect for golden hour vibes 20A herbal refreshing martini with a little citrus and rose water 20A spritzy Pimm's Cup with Rockey's Botanical Liqueur, lemon juice and topped with sparkling white wine for effervescence 19A smoky and sweet twist for adventurous palates. Mezcal and dark rum blend with rosemary honey syrup and spiced pear liqueur, lifted by fresh lime and topped with moonshine, passionfruit puree and ginger syrup 18Our signature cocktail. A whiskey sour made with our cold brew southern ice tea 18A perfectly balanced Manhattan; a little dry and a little dry and a little sweet 20A spicy jalapeño infused dirty gin martini. Served with a cajun spiced rim and a skewer of jalapeño, pickled onion, and olive 20A very balanced rum cocktail made with Ten To One White Rum, lime juice, house made honey rosemary syrup and a wash of fine brandy absinthe 20French 75 is a cocktail made from gin or cognac, champagne, lemon juice, and sugar. It is also called a 75 Cocktail, or in French simply a Soixante Quinze. The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris 19Two of the most popular spirits in the south, whiskey and rum, show harmony in this old fashion 20Smokey old fashion with Uncle Nearest 1884 whiskey, mezcal, with a touch of cognac, and brown sugar simple syrup 20A classic split base sazerac with connamon all spice infused fruit brandy, cranberry juice and rounded off with Lillet Rouge 18A refreshing mock-tail with pineapple juice, lime juice and topped with spicy ginger beer 15An intense Cabernet Sauvignon with ruby red color, it's a generous wine with typical olfactory sensations of the two varieties that make up the blend. Hints that recall red plums and notes of Mediterranean scrub, with pleasant nuances of black pepper. In the mouth it is fresh, soft and well balanced, with an aftertaste of cocoa and vanilla 16/56A Syrah & Grenache blend. It is a garnet-red colored wine with a blue hue. Its scent of ripe fruit is dominated by black currants underlined with hints of spices and pepper. In the mouth, it is round and harmonious with long smooth tannins 14/48This Primtivo opens with inviting aromatics of red berry jam and plums, woven together with spices, warm vanilla and a touch of pepper. On the palate this is medium-bodied, soft and velvety with a well rounded mouthfeel 14/48The cru wines are fermented and aged in oak barrels in the domaine air-conditioned cuverie, though regional appellations are partly made in stainless steel too. The percentage of new oak barrels varies between 10 to 40%, the preferred origin of that oak is mainly Allier. Flavors of ripe cherry, crunchy tannins, and a long finish 22/78The 2021 Heritage Vines Zinfandel is flavorful and wonderfully integrated. This vintage presents alluring aromatics of black cherry, boysenberry and plum with nuances of warm spices, mocha and white pepper. On the palate, brambly flavors of dark berries come forward. The wine is complex, with bright acidity complimented by deeper notes of cedar, fine leather and dark brown sugar. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure 20/72With a polished brown centre and orange-amber edges, this wine has a honeysuckle scent with discreet butterscotch notes. Refined and balanced on the palate, flinty and mellowed tannins meld with concentrated red berry fruit and lifted mineral freshness. Nuanced flavors of tobacco lead to a focused, dry finish 21Alsace is one of France's most unique viticultural regions. On the nose, this riesling from Alsance, reveals an intense complexity that mixes yellow fruits such as apricot, nectarine and Mirabelle plum, reinforced by the mineral expression of its terroir. The mouth is frank and juicy, the aromatic complexity of the nose is also expressed with greed and finesse 17/60Pale green edges with a bright citrus bouquet and juicy tropical aromas. Lime, grapefruit, pineapple and pear flavors are vibrant and fresh. Smooth mineral notes and a hint of herbs creates complexity for this crisp and delightful wine, followed by an elegant finish 14/48Grown on the coast of Tuscanv in the region of Maremma - this 100% Vermentino is packed with citrus, white floral notes and fresh acidity, the proximity to the Mediterranean Sea adds mineral, salty notes 14/48Tramin Chardonnay from Trentino-Alto Adige is a full-bodied Italian Chardonnay with a bright golden hue. On the nose, it offers aromas of ripe yellow fruits, honey, and a hint of toasted almonds. On the palate, it is well-balanced with a creamy texture and a long, lingering finish 16/56Consisting mainly of sémillon, with smaller percentages of sauvignon blanc and muscadelle, Emotions de la Tour Blanche is a traditional French sweet dessert wine 14/48A refreshing French rosé from Provence, is made with Grenache Noir, Syrah, Cinsault, and Cabernet Sauvignon grapes. Crafted using direct pressing, temperature-controlled fermentation, and stainless steel aging, it offers a bouquet of red fruits like raspberry and strawberry with hints of guava, followed by a crisp palate of ripe strawberries and well-balanced acidity 14/48The "San Boldo" Valdobbiadene DOCG Prosecco displays a straw yellow color that prefaces the crisp, characteristic aromas of golden apples and wild flowers. The palate is intense, dry, and fresh with a fine and persistent finish 16/56#95 Wine Spectator Top 100 of 2019 The Brut NV represents the epitome of the Piper-Heidsieck style: a classic, well-structured, and fruit forward champagne. Piper-Heidsieck carefully selects fruit from more than 100 of Champagne's crus to blend the Brut NV. This adds great complexity and dimension to the wine and allows the bold Piper-Heidsieck style to shine through. A majority blend of Pinot Noir provides structure to the composition while Pinot Meunier expands the wine with its brilliant fruit expression and fleshiness and Chardonnay bring elegant tones and acidity. The precious reserve wines create a consistent flavor profile year after year. Bottle 171A Munich style lager brewed with pale and caramel malts and German Perle hops. It has a smooth, malty, slightly caramel flavor and a rich amber color 10Grimm Weisse pours with a translucent yellow haze and is topped with a pillowy, meringue-like head that lingers above the rim of the glass. The nose is enticing, with complex aromas of spice, banana, and lemon. The flavor follows the nose with a subtle and rich wheat tartness that enhances that enhances the beer's supreme drinkability 12A well-rounded, highly drinkable India Pale Ale. A bit of caramel malt barley provides the richness that mellows out the twang of the hops 10Helles Doppelbock - A creature of the swamp, is a unique, high-gravity brew made with pilsner malt, German lager yeast, and German Perle hops. Unlike other high-gravity brews, Andygator® is fermented to a dry finish with a slightly sweet flavor and subtle fruit aroma 10Turbodog is a dark brown ale brewed with pale, caramel, and chocolate malts and Willamette hops. This combination gives Turbodog its rich body and color and a sweet chocolate, toffee-like flavor 10Kronenbourg. Its golden hues and delicate bitterness come from selecting the best hops, the 'Strisselspalt', and the unique know-how of Kronenbourg's master brewers for over 300 years 10A crisp, smooth dry craft cider made with European bittersweet apples and American dessert apples 9Brooklyn Special Effects IPA brings the bright hop aromas and crisp citrus flavors of our favorite IPAs to the non-alcoholic world, all with under 100 calories 10Lemonade that will knock your socks off. Fresh squeezed lemon juice and sweetened with a brown sugar simple syrup. Simply sweet, tangy and refreshing 80ur house lemonade with premium mango or blackberry syrup 8Southern sweet tea recipe that is smooth, sweet, and delicious. Please choose your sweet level 7. Add Premium Mango or Blackberry Syrup +1 Essential oils from our signature blend of three gingers from the Ivory Coast, Nigeria and Cochin, India. This classic Ginger Ale has an authentic and refreshing taste and aroma. Perfectly balanced to enhance the flavor notes of the finest whiskies, bourbons and rums, but equally as delicious on its own as a soft drink. Non-GMO certified. Naturally sourced ingredients. No artificial sweeteners or colors 6Crafted by brewing our signature blend of three gingers from the palate, this bold and refreshing non-alcoholic Ginger Beer has a deep, long-lasting ginger character. Perfectly balanced to complement the finest spirits or equally as delicious on its own as a soft drink. Non-GMO certified. Naturally sourced ingredients. No artificial sweeteners or colors 6Cola is made from eleven carefully chosen & blended ingredients including Caribbean kola nuts, Mexican limes and a selection of distilled botanicals & spices including Jamaican pimento berry & Madagascan vanilla 6Abita Root Beer is made with a hot mix process using spring water, herbs, vanilla, and yucca (which creates foam). Unlike most soft drink manufacturers, Abita sweetens its root beer with pure Louisiana cane sugar 70ur custom blend is made exclusively for our French press service. Tasting notes consist of dark chocolate, caramel, and hazelnut. A complex, full-bodied medium- to dark-roast bean that pairs perfectly with beignets or our signature after dinner drink. It's as much an exhibition as it is an exquisite cocktail. Café Brûlot means "burnt brandy." Coffee, brandy, & spices served flaming table side then topped with a dollop of our house spiked whipped cream SERVES TWO 26Welcome to Filé. Experience the celebratory soul of Louisiana cooking. An auto gratuity of 20% will be added to parties of 6 or more. To help in continuing to provide an excellent dining experience, a small 3.5% service charge will be added to parties of 6 or more. To help in continuing to provide an excellent dining experience, a small 3.5% service charge will be added to parties of 6 or more. fried until golden brown, then dusted with a generous amount of powdered sugar. Made fresh to order 10Two warm buttermilk biscuits with fresh whipped honey butter 10A creamy succulent cheese mixture with sautéed crawfish tail meat and the holy trinity of aromatics (onions, celery, and bell peppers), smeared on fresh Leidenheimer French bread and baked till golden brown 25Tender and meaty oysters in the half-shell grilled in herb butter served with garlic butter baguettes. Half-Dozen 27 / Full Dozen 52A time-tested pimiento cheese recipe served with garlic butter baguettes. Half-Dozen 27 / Full Dozen 52A time-tested pimiento cheese recipe served with garlic butter baguettes. tradition in South Louisiana culture and fried Boudin balls, meticulously made from pork, rice, and various vegetables. Garnished with house Creole mustard and Spicy pickled beans 26Flaky Red Drum fish, oyster bellies and jumbo shrimp encrusted in cornmeal and Cajun spices then deep-fried. Served with zesty rémoulade sauce 28A Louisiana classic. Plump shrimp cooked in garlic spicy butter and wine to make a very flavorful sauce for hunks of crisp French bread to sop it up 25A protein of choice can be added to all salads. Blackened Drum Fish Fillet +17 Grilled Jumbo Shrimp +12 Fried Oysters +10 Chilled Lump Crab +15A warm smokey spin to this classic. Leafy hearts of romaine, lightly charred and finished with a drizzle of creamy house-made Creole mustard caesar dressing, fresh croutons, parmesan cheese shavings, and a grilled lemon wedge 22Tender, thinly sliced collard leaves mixed with a citrus black-eyed pea succotash, bacon lardons, and dressed with a malt vinegar and molasses syrup vinaigrette 20A Southern specialty. A bowl of creamy yellow corn grits slow-cooked in buttermilk with smoked cheddar cheese. Shrimp and Tasso (Pork) in a thin red-eye sauce made from reduced coffee and butter 26A Southern specialty. A bowl of creamy yellow corn grits slow-cooked in buttermilk with smoked cheddar cheese. Shrimp sautéed in garlic butter and stewed tomatoes 26Boneless chicken thigh marinated for twenty-four hours in buttermilk and eleven herbs and finished with a healthy drizzle of our house-made buttery brown-sugar syrup and a blueberry compote 26Brioche French toast crusted in corn flakes and pecans, topped with fresh whipped cream and macerated raspberries and fresh blueberries. Served with thick smoked bacon 26Two perfectly poached eggs on top of one jumbo fried soft-shell crab on a fluffy biscuit lathered with cajun spiced hollandaise sauce. Served with a fresh arugula salad dressed with our house vinaigrette 39A 8oz Skirt Steak slow braised until tender and topped with a demi-glace and soft baked whole eggs topped with Hollandaise sauce and served with a warm buttermilk biscuit 26A simple yet flavorful dish. Beaten fresh eggs and butter, folded for a soft, tender texture, covered with succulent lump crab and cajun hollandaise sauce served with an arugula salad 26All entrées are made from bases prepared a few days in advance, allowing flavors to meld and develop into tantalizing dishes finished bar-side in steam kettles. This heavily seasoned stew is anything but tiny with chicken, Andouille Sausage, crab & shrimp. Our signature dish defines the diverse roots of American cuisine. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with a whole blue crab and shrimp. We start with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. with a velvety, peanut-butter-colored roux made from rendered pork and chicken. This rich base is enhanced with onions, celery, and bell peppers (the holy trinity of Cajun cooking), then seasoned with traditional spices and fresh herbs. Served with white rice and finished with a bright citrus-herb gremolata. Choose your spice level \$29Vegetarian gumbo is traditionally served during the Lenten season. It starts with a vegetarian roux base, hearty leafy vegetables (Swiss chard, collard greens, black kale, and parsley), and the holy trinity, and is finished with Cajun spices, fresh herbs, and reduced white wine. Served with white rice and topped with a sprinkling greenolata 25An American classic originating in 1929 during the streetcar strike in New Orleans. The Martin brothers gave away these amazing free sandwich is served with crispy lettuce, fresh tomato, and homemade rémoulade sauce on Leidenheimer-baked French bread with your choice of fried shrimp, oysters, or grilled andouille sausage. Fried soft-shell crab + \$11. Served with house-fried potato chips 258oz Angus Beef Burger served on a tossed brioche bun with our house remoulade sauce, melted French Comté cheese, and a smear of zesty bacon and onion relish on a bed of arugula 29. Add Fried Egg +3All of our desserts are freshly made in-house. Our signature dessert. A rich Dutch chocolate cake layered with praline pecans, served slightly warmed with a dollop of fresh whipped cream spiked with Benedictine B&B liqueur and a salted caramel drizzle 18A Louisiana classic. Bread pudding served warm with a brown butter bourbon sauce 18Southern poundcake with bourbon citrus macerated raspberry & blueberries and lemon curd whipped cream 18Soft, pillowy French donuts, fried until golden brown, then dusted with a generous amount of powdered sugar. Made fresh to order 10A New Orleans signature after dinner drink. It's as much an exhibition as it is an exquisite cocktail. Café Brûlot means "burnt brandy." Coffee, brandy, & spices served flaming table side then topped with a dollop of our house spiked whipped cream SERVES TWO 26Tiny's is a new product line with a nod to Chef Eric McCree's larger-than-life grandfather, Mr. Aubrey "Tiny" Gaines. Tiny had a taste for all things shellfish and spice, so we created a line of products to jazz up your dishes in Tiny's fashion. It's easy to find spice blends mixed with salt. Our signature blends are salt-free and amp up any dish with natural dried herbs and fresh spices. This gives you the freedom to go heavy on flavor and light on salt—and you can always salt to taste, which we recommend. Salt still has a place. Ask your server to purchase. A smoky herb blend that captures the bold spirit of Cajun and Creole cuisine. Rich with paprika, herbs, and aromatic spices, this salt-free blend lets you control the seasoning while delivering authentic Southern flavor 13.99A smoky herb blend lets you control the seasoning while delivering authentic Southern flavor 20.99 Order Reserve Parties Catering Jobs