

8132 Hampson St.
New Orleans, LA. 70118



Phone: 504.301.9061
Fax: 504.301.9057

Sleek, sophisticated and intimate all at once, ONE Restaurant and Lounge is that well-seasoned night out you've been craving. Chef Scott Snodgrass exercises a steady hand in his wide open kitchen - ask for a seat at the food bar and watch the chef's culinary artistry. Snodgrass and co-owner Lee McCullough are front and center nightly, serving a delectable mix of local favorites, such as their award-winning duck and okra gumbo with homemade boudin.

Appetizers

Char-Grilled Oysters with Roquefort Cheese & Red Wine Vinaigrette.
\$8.50

Herbed Gnocchi and Escargots in a Leek & Bacon Meuniere.
\$9.50

**Pepper-Seared Scallops atop Roasted Acorn Squash, served with a
Honey & Paprika Gastrique.**
\$11.50

Crabcakes on a Basil and Cabbage Salad with Creole Mustard Vinaigrette.
\$12.50

**Liver and Mushroom Pâté with Preserved Fennel, and a Watercress Salad
Topped with Roasted Pine Nuts.**
\$8.50

Soups & Salads

Turtle Soup.
\$7.50

Mixed Greens Salad with Croutons & Sweet Onion Vinaigrette.
\$6.50

**Arugula & Roasted Beets Salad with Raspberry & Balsamic Vinaigrette
Goat Cheese and Candied Walnuts.**
\$8.00

**Marinated Celery Root and Bibb Lettuce with a
Jalapeno & Smoked Shallot Vinaigrette and Polenta Croutons.**
\$7.50

Tuna Carpaccio with Sliced Avocado and a Citrus Ponzu Sauce.
\$12.50



Entrees

Stewed Country Rib in a Red Wine Demi Glace
Served with Potato & White Truffle Croquettes and Sugar Snap Beans.
\$19.50

Ale Braised Chicken with Stone Ground Grits and Baby Vegetables.
\$19.50

Pan-Fried Rainbow Trout in a Lobster & Parsley Nage,
Atop a Mussels & Basmati Rice Pilaf.
\$18.50

Grilled Beef Tenderloin with Warm Beef Shoulder Rilette & Stilton Cheese Glacage
Served with Dauphinoise Potatoes and Sauteed Vegetables.
\$21.50

Orechiette Pasta with Wild Mushrooms, Roasted Tomatoes & Pine Nuts
Topped with Fried Calamari & Reggiano Cheese.
\$19.50

Monday - Saturday 5:00pm until Closing