

Smalls, Shares & Starters

CHICKEN & ANDOUILLE GUMBO (Cup or Bowl) 5/9
Cajun Style Gumbo Served with Potato Salad & Green Onion

FC DEVILED EGGS 12

Three Classic Deviled Eggs with Boiled Shrimp, Assorted House
Pickles and Mustard Seed

CAESAR SALAD “TOSTADA” 10

Romaine Heart with Roasted Corn-Poblano Salsa, Pumpkin
Seeds, Parmesan and Creamy Avocado Caesar Dressing

OYSTERS “MANDICH” 11

Crispy Fried Gulf Oysters Topped with New Orleans Style
Bordelaise Butter and Lemon

ROASTED DETROIT RED BEETS 9

With Sassafras Glaze, Horse-Whipped Maytag Blue
& Candied Pecans

BOUDIN EGGROLLS 11

House Boudin Eggrolls with Sweet Chile-Mustard Sauce

PIG WINGS 14

Slow Roasted & Tempura Fried Baby Back Ribs with
Ginger-Soy Glaze & Sesame

VIETNAMESE HOG’S HEAD CHEESE 9

House-made Head Cheese served with Toasted
Baguette & “Banh Mi” Salad

“LeRUTH’S” RED SHRIMP REMOULADE 12

¼ Pound of Chilled Jumbo Shrimp with Chef LeRuth Inspired
Remoulade, Romaine and Marinated Tomato

CHICKEN LIVER MOUSSE PATE 9

With House Pickles, Mustard, and Warm Baguette

“MAC & CHEESE” 16

Sautéed Potato Gnocchi with Jumbo Lump Crab, Wild
Mushrooms & Triple Cream Brie Mornay

Main Courses

SEAFOOD SPAGHETTI BORDELAISE 22

Jumbo Shrimp, Lump Crab, Peas, Green Onions, Lemon &
Roasted Garlic Brown Butter Tossed with Angel Hair Pasta

PAN ROASTED PORK LOIN 20

8oz Sweet Tea & Herb Marinated Pork Loin with Sweet Potato-
Andouille Hash, Smothered Greens and Creole Mustard Sauce

SHRIMP & GRITS 21

Jumbo Gulf Shrimp. Smoked Gouda Grits, Collard Greens,
New Orleans BBQ

CHICKEN CLEMENCEAU 18

Southern Fried Boneless Chicken Thighs in a Fingerling Potato,
Pea & Wild Mushroom Fricassee

FC GULF FISH 30

Seared Local Catch with Sweet Potato-Andouille Hash and
Smothered Greens Topped with Creole
Spiced Oyster Hollandaise

DUCK BREAST “COUNTRY HAM” 21

House Cured Black Pepper Duck Ham with Fresh Spinach,
Pickled Onion, Pistachio Vinaigrette, Goat Cheese,
and Buttered Hoe Cake

For The Table

ONE POUND RIBEYE “POUTINE” 40

With Hand Cut Fries, Garlic Butter and Whipped Maytag Blue

FRIED LOUISIANA SEAFOOD PLATTER 47

½ Pound Each of Shrimp, Oysters and Gulf Fish with Hand Cut
Fries, Cocktail, Remoulade and Crochet Sauces

*Please: No Separate Checks / Maximum 3 Cards per Party/Table
Gratuity of 18% May be Added to Parties of 6 or More*

Burgers & Sandwiches

FC LUCKY CHEESEBURGER 13

Grilled Onions, Sharp Cheddar, Arugula, Aioli, Pickles
- Veggie Patty Also Available -

B.L.F.G.T. 17

Fried Green Tomatoes, Jumbo Crab Ravigote,
Applewood Bacon, Arugula, Aioli

ELVIS’ “FOOLS GOLD” BURGER 15

House Pepper Jelly, Crunchy Peanut Butter, Bacon, Arugula

KOREAN BBQ BURGER 15

Fried Egg, Wonton, Kimchi, Ginger Soy Glaze

SOUTHERN FRIED CHICKEN SANDWICH 13

Tomato, Pickle, Arugula, Crochet Sauce

Sides & Snacks

SMOKED GOUDA PIMENTO CHEESE 7

Kettle Style Potato Chips

FC GARLIC BREAD 2.5

Toasted Baguette with our Garlic Bordelaise and Parmesan

CHEESE GRITS 5

With Smoked Gouda

BRAISED COLLARD GREENS 4

Sweet & Spicy Southern Style

FRESH HAND CUT FRENCH FRIES 6

With Roasted Garlic Aioli

FC SIDE SALAD 6

HOUSE CHILE-LIME PORK RINDS 6

Available for Private Parties & Events

feelingscafebar.com

Executive Chef Scott Maki

SPECIALTY COCKTAILS

JAILHOUSE ON THE ROCKS 12

Mezcal, Ruby Grapefruit, Salt & Sugar Rim

MARIGNY MULE 11

Tito's Vodka, Ginger Beer, Mint, Lime

"DOUBLE BARREL" OLD FASHIONED 12

Bulleit Bourbon, High West Whiskey, Angostura Bitters

CARRIBEAN HEMINGWAY 11

Clement Coconut Rum, Luxardo, Grapefruit, Lime

KENTUCKY RAIN 10

Bulleit Rye, Campari, Dry & Sweet Vermouth

KING CREOLE 11

LA1 Whiskey, Old Camp Pecan Whiskey, Cherry Herring,
Mole Bitters

AVIATION 11

Aviation Gin, Luxardo, Crème Yvette, Lemon, Fresh OJ

POKEY PUNCH 10

Pineapple-Mango Infused Vodka & Fresh OJ

SEERSUCKER SUIT 12

Seersucker Gin, Campari, Sweet Vermouth, Prosecco

THE DEVIL IN DISGUISE 12

Double Oaked Woodford Reserve, Absinthe, Grenadine, Lemon

KARATE, MAN 11

Momokawa Pearl Sake, Lemon, Ginger, rosemary

WHITES

VINDONYA VINO VERDE 6/23

Portugal

BOREALIS BLEND 8/31

Willamette Valley, Oregon

ODDITY FURMIN 9/35

Tokaj, Hungary

THE CROSSINGS SAUVIGNON BLANC 8/31

Marlborough, New Zealand

CHATEAU LA GRAVIERE WHITE BORDEAUX 6/23

Entre-Deux-Mers, France

CORALTO PECORINO 10/39

Marlborough, New Zealand

MT. HERMON BLEND 10/39

Gallilee, Israel

ROSE

VILLA VIVA ROSE 7/27

Cotes De Thau, France

ST. SUPERY ROSE 9/35

Napa, Claifornia

ARGYLE BRUT ROSE 9/35

Willamette Valley, Oregon

WINES

REDS

SONOMA CUTRER PINOT NOIR 9/35

Sonoma County, California

CHATEAU DES THIBEAUD BORDEAUX 6/23

Bordeaux, France

ANCIENT EARTH PINOTAGE 11/43

Western Cape, South Africa

ANTIGAL UNO MALBEC 10/39

Mendoza, Argentina

SKYFALL BLEND 8/31

Columbia Valley, Washington

EL COTO TEMPRANILLO 10/39

Rioja, Spain

THE FRANC CABERNET FRANC 9/35

Lodi, California

SPARKLING

ZARDETTO CUVÉE PROSECCO 7/27

Veneto, Italy

TOSO BRUT CHARDONNAY 8/31

Mendoza, Argentina

FEELINGS MARIGNY CAFÉ DINNER WINTER 2018