

The Delachaise

3442 Saint Charles Ave 70115-4596 · +15048950858 · Updated: Jan 14, 2026

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À PARTAGER 7

Olives	\$5.50
mixed mediterranean olives with caperberries	
House Made Pate' Plate	\$13.00
check board for daily special	
Pommes Frites (fried In Goose Fat)	\$7.50
malt vinegar aioli & spicy peanut satay	
Frog Legs	\$10.00
wickedly spicy fried legs glazed with our remoulade	
Grilled Eggplant Cannolis	\$9.00
eggplant with piped in chevre, ricotta, served w/ muhammara	
Smoked Salmon Johnny Cakes	\$13.00
roasted corn griddle cakes topped with smoked salmon, vodka crème fraiche, & , and caviar	
Flank Steak Bruschetta	\$14.00
grilled marinated flank steak, peruvian garlic sauce, & shaved aged manchego on ciabatta crostini	

POTAGE ET SALADE 3

Soup Du Jour	\$8.00
see board for daily special	
Delachaise Salad	\$7.50
mixed greens, pecans, red onion, fiore sardo, quince vinaigrette	
Side Salad	\$4.00
half delachaise salad	

PLATS DE RÉSISTANCE 7

Grilled Cheese Anabella	\$8.00
asiago pressato, fiore sardo, & our house-made apple butter on semolina bread	
The Boz	\$13.00
tuscan ham, brie, arugula on ciabatta	

Moules Et Frites	\$14.00
fresh mussels steamed in a fragrant broth w/ lime leaf and thai chili, served with our goose-fat fries	
Mofongo Relleno De Pollo Guisado	\$14.50
mashed fried plantain stuffed w/ stewed chicken and served with roasted poblano sauce	
Shrimp Clemenceau (bangkok Style)	\$15.00
la jumbo shrimp in golden thai curry sauce with crimini mushrooms, peas & brabant potatoes	
Cuban Twice-Cooked Pork	\$16.50
succulent pieces of pork stewed in aromatic broth then crisped in duck fat served with orange mojo & fried yucca	
Steak Frites	\$28.00
12oz. creekstone farms ribeye, grilled & topped with our shropshire blue butter and served with our goose-fat fries	

DESSERT ²

Chocolate Molten Soufflé	\$7.00
please allow fifteen minutes	
Crème Brûlée	\$7.00
chef's inspiration (see board)	

THE SOFTER SIDE ⁴

Brillat Savarin
sinful mousse-like interior, this airy triple-creme delicacy has the ability to enter your mouth a savory slab of seemingly dense cake & instantly dissolve into creamy liquidity. pair with champagne
Robiola Due Latte (served With Rosemary Honey)
italian double cream made of cow, sheep and goat's milk. meaty flavors and heady white truffle aromas. pair with nz sauvignon blanc, albarino
Honey Goat
a light tangy chevre enhanced with the subtle sweetness of honey. among our most popular cheeses, its sophisticated and reliable despite its youth. pair with txakolina, sauvignon blanc, albarino
Tommette De Savoie
semi soft, raw cow & goats milk cheese from france's rhone-alpes. rich with aromatic complexity. creamy earthy flavor distinct mushroom aromas. pair with grenache

FIRM & NUTTY ⁵

Surchoix Gruyere Grand Cru
delicious award winning swiss. pair with white
Ubriaco Al Prosecco
firm fruity, nutty with smoky nuances. pair with merlot or cabernet
5 Yr Gouda "roomano"
flaking shards of flavor-dense cheese from the netherlands, heady toffee and whisky flavors with nutty, even salty, crystals of pure milk. a whole different level of gouda. pair with amber ale, stout or porter

Pleasant Ridge Reserve

smooth & full, with a wonderfully nutty flavor that lasts long after your first taste, this may remind you of the very best gruyere you've ever had. pair with pinot noir or a light dessert wine

Manchego

the one that put spain on the map. the taste is distinctive & somewhat mild with a smoky nuttiness. order with quince paste. pair with quince paste & albarino or txakolina

BLUE 5

Valdeon

tangy, vivid taste, the strongest blue on the list. valdeon is a spanish blue cheese that mixes goat & cow's milk & is wrapped in chestnut leaves to age. pair with beaujolais. muscat

Shropshire Blue

creamy, but with stout blue pungency. pair with port, sauternes

Jasper Hill "contant Bliss"

medium-strong. firm yet creamy blue that has a rich nuttiness & nice salty punch. pair with english or irish stout

Jasper Hill "bailey Hazen"

delectable firm paste is complex, tasting of sweet cream and nuts, with distinct licorice notes. pair with english or irish stout

Fourme D'ambert

a raw cow's milk blue from france, gentle, voluptuous, rich & long lasting. pair with tawny port

AUTHENTIC CHEDDARS 2

Red Dragon

made with mustard seeds & welsh brown ale, this is a cheddar with plenty of spicy bite & creamy texture. not only do the mustard seeds give red dragon its marvelous flavor, but also its texture as the seeds pop along the tongue. pair with shiraz, dark ale

Goot Essa Mountain Valley Cheddar

crafted by a dairy co-op in the heart of amish country, this is a classic old-fashioned cheddar aged eight months

STINKY & FUNKY 5

Meadow Creek Dairy "grayson"

mildly pungent, semi-soft that tastes rich and beefy with sweet, nutty tones

Herve Mon's St. Nectaire

lush, unpasteurized cow's milk cheese from auvergne, france. hand selected by one of france's premier affineurs. pair with cabernet franc or viogneir

Epoisses

powerful aroma. salty and runny, with a mild bite. pair with alsatian riesling, cabernet

Fontina Val D'aosta

true raw cow's cheese from northem italy. blows away all imitation fontina with its muscular, beefy flavor. not quite stinky, but definitely not a cheese for the faint of heart. pair with pinot noir, pinot grigio

Quince Paste

a spanish delicacy. pair with manchego, blue cheese