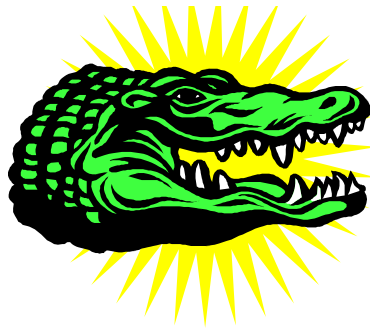


Wanna see



the real thing?

Wanna bite a gator?

How about a little sauce with that?

Come get something to eat

Twin Cousins Kitchen

@ the **Grey Eagle**, 185 Clingman Av.

for all the struggling artist & working stiffs

Early Bird Daily Specials

5pm to 7pm daily Wednesday thru Monday, closed Tuesday

Vegetarian from \$5 Protein eaters \$6-\$8

Regular Menu Includes but not Limited to:

Crawfish Etouffée

Etouffée, French, *smothered*, like the crawfish. Mild, very flavorful light sauce, over rice.

Red Beans & Rice

New Orleans style, i.e. lots of flavor. Vegetarian.

Alligator Sauce Piquant

Piquant, Spanish, *hot*, just a bit. Spicy-ish red sauce, over rice.

Bronzed Chicken Breast

Almost like blackened, with Cajun seasonings.

Shrimp & Tasso Pasta

Tasso, Cajun, ham cured with salt, red pepper, garlic, etc. Diced in heavy crèam sauce.

Filé Gumbo

Filé, French, ground sassafras leaves. Gumbo, Bantu (African), okra.

Gumbo de jour may include any combination of poultry, seafood, sausages & vegetables.

Corn Macque Choux

Native American & Cajun dish. Fresh cut corn with the trinity & jalapeno. Hot-ish.

Sweet Chips

Fresh, large sweet potato chips with powdered sugar.

Plus a variety of side dishes, appetizers, desserts & drink specials.

Native New Orleans chefs, cooking New Orleans foods.

Serving food 'till the band leaves

Early Bird coming attractions: **sunset patio music & crayfish boil**

Suck da heads and pinch da tails, ai eee !