

Wine		
<i>Sparkling</i>		
Champagne Brut/ Henriot /NV	30	/ 150
Prosecco Brut Rose/ Toressella /Veneto/NV	12	/ 60
Lambrusco Dolce/ Quercioli /Medici Ermete/NV	14	/ 56
<i>Rosé/Orange*</i>		
Blend/ Côté Mas /Rosé Aurore/Pays D’Oc/2022	13	/ 60 (1L)
Blend/ Borgo Savaian /Aransat/Friuli-Venezia Giulia/NV*	15	/ 60
<i>White</i>		
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56
Garganega/ Farina /Soave Classico/2023	14	/ 56
Gruner Veltliner/ Sonnhof Social Club /Landwein/NV	13	/ 78 (1L)
Melon de Bourgogne/ Domaine de L’Ecu /Muscadet/2022	15	/ 60
Sancerre/ Comte de la Chevaliere /2023	25	/ 100
<i>Red</i>		
Pinot Noir/ Maison Noir /OPP/Willamette Valley/2023	17	/ 68
Valpolicella Ripasso/ Farina /Classico Superiore/Veneto/2023	15	/ 60
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/2022	15	/ 60
Sangiovese/ Borgonero /Borgo Scopeto/Tuscany/2021	17	/ 68
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021	20	/ 80

Beer/Cider		
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7	
Jamaican Lager/ Red Stripe /Jamaica	7	
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7	
Cucumber Lime Gose/ Urban South /New Orleans, LA	7	
Juvie Juice/ Urban South /Hard Tea/New Orleans, LA	7	
Caribbean Lager/ Banks	6	
Non-Alcoholic IPA/ Athletic Brewing /‘Run Wild’/San Diego, CA	6	

Cocktails		
Classy Mimosa	15	/ 40
House Squeezed Orange juice/Sparkling Single/Carafe		
Passionfruit Bellini	17	/ 65
Passionfruit Juice/ Peache Schnapps/Cava/Single/Carafe		
French 75	16	
Cognac/Sparkling/lemon		
CL Sangria	15	
Seasonal Sangria/Single and Carafe available		
Creole Cafe	17	
Chairman’s Reserve Rum/Don Q Coconut Rum/Esspresso/Chocolate		
Yardman Pimms	17	
Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer		

Spirit Free		
The Remedy Shot	7	
Ginger/Turmeric/Lemongrass/Lemon		
Sorrel Tea	8	
House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime		
<i>*make it boozy with Bounty Rum* +8</i>		
Garden Party	10	
Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda		
<i>*make it boozy with Botanist Gin +8</i>		

October 5, 2025

First

- 12Buttermilk Biscuits/Ricotta/Hazelnut Honey (g)
- 16Tater Tots/Crème Fraiche/Trout Roe (g)
- 10Housemade Granola/Yogurt/Berries
- 14Smoked Fish Dip/Tostones/Pickled Jalapenos
- 16Tuna Tartare Bagel/Calabrian Cream Cheese/Soft Herbs (g)

Entrée

- 18Hot Fire Chicken/Biscuits/Pickles (g)
- 16Banana & Chocolate French Toast/Rum Caramel (g)
- 20Croque Madame/Pimento Cheese/Ham/Egg (g)
- 21Gulf Shrimp & Coconut Grits/Sauce Creole
- 19Semolina Dumplings/ Mushroom/Bacon/Yolk Jam (g)

Dessert

- 12Brioche Petite Doughnuts/Passionfruit Rum Caramel
- 11Mango Crème Brûlée/Coconut/Berries
- 5Daily Selection of Ice Cream & Sorbet

Coffee & Tea

4	Hot Tea	3.25	Espresso
4.50	Tea Latté	3.50	Americano
4.25	Coffee	4.00	Macchiato
4.00	Café au Lait	4.00	Cortado
4.50	Chai Latté	4.50	Cappuccino
4.75	Cold Brew	4.50	Latté

Purchase Chef Nina’s new book, KWEYOLE/CREOLE

We are unable to provide individual checks for groups of 6 or more.
Please note, a 4% kitchen appreciation charge will be included on all checks.
20% Gratuity will be added to large parties.

(n) Contains Tree Nuts (g) Gluten Contact
Consuming raw or undercooked food may increase the risk of foodborne illness.