

Wine

Sparkling

Méthode Traditionnelle Brut/Éclipse/Loire, France/NV	12 / 48
Prosecco Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	24 / 88

Rosé/Orange

Rosé/Peyrassol/Côtes de Provence, France/2022 ↓	15 / 60
Orange/Pielihueso/Uco Valley, Argentina/2021 ↓	16 / 64

White

Sauvignon Blanc/Château La Rame/Bordeaux, France/2022 ↓	15 / 60
Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓	14 / 56
Gewürztraminer/Gundlach Bundschu/Sonoma, California/2022 ↓	15 / 60
Etna Bianco/Murgo/Sicily, Italy/2021	16 / 64

Red

Frappato & Nero d'Avola/Mortellito/Sicily/2022/Chilled ↓	17 / 68
Pinot Noir/Maison Noir/O.P.P./Willamette Valley, OR/2021 ↓	16 / 64
Valpolicella Ripasso/Guerrieri Rizzardi/Veneto/2018 ↓	14 / 56
Bordeaux/Tire Pé Diem/France/2021 ↓	16 / 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15 / 60

Beer/Cider

Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Blood Orange Saison/Saison Named Desire/Second Line/Nola	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
American Pale Ale/Tin Roof/Voodoo/Baton Rouge, LA	6
Coffee Stout/Parish Brewing Co./Rêve/Broussard, LA	8
Athletic Brewing/Non-Alcoholic IPA/US	6
Cider/Aval/Gold/Bretagne, France ↓	9
Cider/Cidrerie du Vulcain/Fribourg, Switzerland/2020/750ml ↓	60

↓ - Organic or Biodynamic

Cocktails

I'm Not Dead Yet 16
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco

Bichito 14
Amontillado Sherry/Tximista Rojo/Bordiga Rosso/Angostura Bitters

House of Zanzibar 16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus

CL Daiquiri 16
Plantation OFTD/Clairin Milot/False River Spiced Rum/Lime

Almost Cut My Hair 15
Silver Tequila/Cap Corse/Meletti/Watermelon-Tomato Cordial/Lime/MSG

Pandan Pedicab 16
Monkey Shoulder/Sherry/Pandan/Pineapple/Lemon

Cancún Housewife 15
Singani 63/Guava/Lemon/Aloe

Earthy Delights 15
Cathead Vodka/Lillet Blanc/Pamplemousse/Génépy/Honeydew/Lime

Home Is The Sailor 16
Botanist Gin/Manzanilla Sherry/Vermouth/Umami

Last Stag 16
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime

French 75 18
Cognac/G.H. Mumm Champagne/Lemon

Neptune's Effect (Frozen) 14
Cathead Vodka/Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice

Spirit Free

Everybody's Heard 12
DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara

Gone 'til November 12
Hibiscus/Anise/Nutmeg/Taro/Passionfruit

Phony Negroni 9
St. Agrestis Distillers

First

- 12 Buttermilk Biscuits/Strawberry Jam/Whipped Ricotta (g)
- 16 Tater Tots/Crème Fraiche/Caviar (g)
- 15 Bagel/Tuna Tartare/Calabrian Cream Cheese/Soft Herbs (g)
- 10 Housemade Granola/Yogurt/Berries
- 6 Vanilla Brûléed Grapefruit
- 10 Deviled Egg Toast/Bacon Chili Crunch Greens (g)
- 10 Smoked Fish Dip/Pickles/Seeded Lavash (g)

Entrée

- 24 Beef Bolognese/Potato & Ricotta Gnocchi/Arugula (g)
- 18 Fried Chicken/Biscuits/Hot Honey (g)
- 21 Shrimp and Grits/Creole Sauce
- 16 French Toast/Chantilly Creme/Rum Caramel (g)
- 22 Sausage Gravy/Buttermilk Biscuits (g)

Dessert

- 10 Beignets/Rum Caramel (g)
- 12 Bread Pudding/Stewed Local Berries/Chantilly Cream/Mint (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries

Coffee & Tea

3	Hot Tea	3	Espresso
4.25	Tea Latté	3.25	Americano
3.25	Coffee	3.75	Macchiato
3.75	Café au Lait	3.75	Cortado
4.25	Chai Latté	4.25	Cappuccino
4.25	Cold Brew	4.25	Latté

- 8 **Kombucha** South of Eden
Lavender/Lemon Verbena/Honey
Rose/Cardamom/Cayenne
Hibiscus/Holy Basil/Ginger
Rosehip/Meyer Lemon/Star Anise



Follow this QR code to our full
wine and spirits list

*We are unable to provide individual checks for parties of 8 or more.
Please note, a 4% kitchen appreciation charge will be included on all checks.
20% Gratuity will be added to parties of 10 or more.*

Check us out at our sister restaurant!
2900 Chartres St.

