

Wine		
Sparkling		
Champagne Brut/ Henriot /NV	30	/ 150
Prosecco Brut Rose/ Toressella /Veneto/NV	12	/ 60
Lambrusco Dolce/ Quercioli /Medici Ermete/NV	14	/ 56
Rosé/Orange*		
Blend/ Côté Mas /Rosé Aurore/Pays D’Oc/2022	13	/ 60 (1L)
White		
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56
Blend/ 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
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17	/ 68
Red		
Valpolicella Ripasso/ Farina /Classico Superiore/Veneto/2023	15	/ 60
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68
Chateauneuf du Pape/ Maison la Berthau de/Vielles Vignes/2021	25	/ 100
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	
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	
Lucian Gold	16
Chairman’s Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	
Spirit Free	
The Remedy Shot	7
Ginger/Turmeric/Lemongrass/Lemon	
Sorrel Tea	8
House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime	
make it boozy with Bounty Rum +8	
Garden Party	10
Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda	
*make it boozy with Botanist Gin +8	

November 30, 2025

First

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

Entrée

- 19
- Semolina Dumplings/Goat Bolognese/Whipped Ricotta (g)
- 18
- Hot Fire Chicken/Biscuits/Pickles (g)
- 16
- Banana & Chocolate French Toast/Rum Caramel (g)
- 21
- Gulf Shrimp & Coconut Grits/Sauce Creole
- 17
- Turkey Hash/Sunny Egg

Dessert

- 12
- Bread Pudding/Apple Curd/Rum Caramel
- 11
- Mango Crème Brûlée/Coconut/Berries
- 5
- Daily 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.
Go Saints