

Wine

Sparkling

| | |
|---|---------|
| Méthode Traditionelle Brut/éclipse/Loire, France/NV | 12 / 48 |
| Rosé Brut/Poema/Cava, Spain/NV | 11 / 44 |
| Champagne Brut/G.H. Mumm/France/NV | 24 / 96 |

Rosé

| | |
|---|---------|
| Rosé/Peyrassol/Côtes de Provence, France/2022 ↓ | 15 / 60 |
|---|---------|

White

| | |
|--|---------|
| Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓ | 14 / 56 |
| Gewürztraminer/Gundlach Bundschu/Sonoma, California/2022 ↓ | 15 / 60 |
| Chenin Blanc/Wade Cellars/Napa, California/2021 | 14 / 56 |
| Etna Bianco/Murgo/Sicily, Italy/2021 ↓ | 15 / 60 |
| Chardonnay/House of Brown/Lodi, California/2021 | 13 / 52 |

Red

| | |
|---|---------|
| Pais/Gillmore/Mariposa/Itata, Chile ↓ | 13 / 52 |
| Pinot Noir/Maison Noir/OPP/Willamette Valley, Oregon/2022 | 16 / 64 |
| Montepulciano/Bove/Marso/Abruzzo, Italy/2017 ↓ | 15 / 60 |
| Shiraz/HER Wines/Western Cape, South Africa/2022 | 13 / 52 |
| Cabernet Sauvignon/Daou/Paso Robles, California/2021 | 16 / 64 |

Beer/Cider

| | |
|--|---|
| Light Lager/Cold Snack/Montucky/Bozeman, MT(16oz) | 5 |
| Lager/Gnarly Barley/Catahoula Common/Hammond, LA | 7 |
| Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS | 6 |
| Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA | 7 |
| Lager/Miller High Life/Milwaukee, Wisconsin | 4 |
| Light Lager/Miller Lite/Milwaukee, Wisconsin | 4 |
| Non-Alcoholic IPA/Athletic Brewing/Milford, CT | 6 |

↓ - Organic or Biodynamic

Cocktails

Bottomless Brunch Punch 25 pp

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

CL Daiquiri 16
Clairin Communal/Marsh House Rum/Luxardo/Grapefruit/Lime

Marguerite 15
Bolden Four Count Vodka/Apricot/Lemon/Genepy

Albatross 15
El Dorado 12yr Rum/Braulio/Montenegro/Pineapple/Lime

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

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

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

Neptune's Effect (Frozen) 15
Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice

Spirit Free

Phony Negroni 9
St. Agrestis Distillers

Pluto Is A Planet 12
Passionfruit/Orgeat/Verjus Blanc

South of Eden Kombucha 8
Lavender/Lemon Verbena/Honey
Rose/Cardamom/Cayenne
Hibiscus/Holy Basil/Ginger
Apple/ Elderberry/ Sage

Follow this QR code to our
full wine and spirits list



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
- 10 Deviled Egg Toast/Bacon Chili Crunch/ Greens (g)
- 6 Vanilla Brûléed Grapefruit

Entrée

- 18 Soft-Scrambled Egg/Toasted Brioche/Black Truffle (g)
- 24 Beef Bolognese/Ricotta Gnocchi/Arugula (g)
- 18 Fried Chicken/Biscuits/Hot Honey (g)
- 16 French Toast/Chantilly Creme/Rum Caramel (g)
- 20 Croque Madame/Pimento Cheese/Ham/Egg (g)
- 18 Gulf Shrimp & Grits/Sauce Creole

*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.*

Dessert

- 11 Warm Chocolate Brownie/Buttermilk Ice Cream/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 |

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



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