

## Wine

### Sparkling

Méthode Traditionelle Brut/éclipse/Loire, France/NV	14 / 56
Prosecco Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	24 / 96

### Rosé

Rosé/Peyrassol/Côtes de Provence, France/2022 ↓	15 / 60
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### White

Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓	14 / 56
Gruner Veltliner/Sonnhof Social Club/ Austria/NV	13 / 60(1L)
Chenin Blanc/Wade Cellars/Napa, California/2021	14 / 56
Chardonnay/House of Brown/Lodi, California/2021	13 / 52

### Red

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	14 / 56

## Beer/Cider

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

↓ - Organic or Biodynamic

## Cocktails

<b>French 75</b>	18
Cognac/G.H. Mumm Champagne/Lemon	

<b>CL Daiquiri</b>	16
Chairman's Reserve/Rhum Pou Moun-La/Huana Guanabana/Lime	

<b>Marguerite</b>	15
Bolden Four Count Vodka/Apricot/Lemon/Genepy	

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

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

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

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

## Spirit Free

<b>Pluto Is A Planet</b>	12
Passionfruit/Orgeat/Verjus Blanc	

<b>South of Eden Kombucha</b>	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

- 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

- 12 Bananas Foster/Rum Cake/Buttermilk Ice Cream (g) (n)
- 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.