

Wine

Sparkling

Prosecco Brut Rose/ Toressella /Veneto/NV	12 / 60
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14 / 56
Champagne/ Henriot /Souverain Brut/France/NV	30 / 150

Still Rosé

Blend/ Côtes Mas /Rosé Aurore/Pays D'Oc/2024	13 / 60 (1L)
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White

Arneis/ Angelo Negro /Unfiltered/NV	14 / 56
Pinot Grigio/ Pullus /Stajerska, Slovenia/2024	13 / 52
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17 / 68
Sancerre/ Comte de la Chevaliere /France/2024	25 / 100

Red

Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	16 / 64
Chateauneuf du Pape/ Maison la Berthaud /Vielles Vignes/2021	24 / 96
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17 / 68
Nebbiolo/ Famiglia Rivetti /Langhe 2023	15 / 60
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021	20 / 80

Beer/Cider

Lager/ Red Stripe /Jamaica	7
Lager/ Urban South /Paradise Park/New Orleans, LA	7
Extra Stout/ Guinness /Dublin, Ireland	7
Hazy IPA/ Gnarly Barley /Jucifer/Hammond, LA	7
Dry Cider/ Shacksbury /Vermont, USA	7

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/Espresso/Chocolate	
Lucian Gold	16
Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	
Sky Juice (Frozen)	17
Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg	
Hurricane Buster (Frozen)	18
Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	

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>	

March 15, 2026

First

- 12 Buttermilk Biscuits/Whipped Ricotta/Berry Jam
- 16 Tater Tots/Crème Fraiche/Paddlefish Roe
- 10 Housemade Granola/Yogurt/Berries (gf)
- 14 Smoked Fish Dip/Tostones/Pickled Jalapenos (gf*)
- 14 Tuna/Everything Bagel/Scallion Cream Cheese

Entrée

- 22 Crawfish Pot Pie
- 19 Semolina Dumplings/Goat Bolognese/Whipped Ricotta
- 18 Hot Fire Chicken/Biscuits/Pickles
- 21 Gulf Shrimp & Coconut Grits/Sauce Creole (gf)
- 19 Spicy Black Beans/Pork Belly/Crispy Rice/Sunny Egg (gf*)
- 16 French Toast/Banana Chocolate Chip/Chantilly Crème (g)

Dessert

- 12 Mango Crème Brulee/Coconut Snow/Berries
- 12 Banana Bread Pudding/Rum Caramel/Apple Curd
- 12 Chocolate Budino/Ponchatoula Strawberries/Ice Cream
- 5 Daily Selection of Ice Cream & Sorbet

Coffee & Tea

4.00	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 cookbook, 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.*

(gf*) Can be Gluten Free(n) Contains Nuts (gf) Gluten Free
Consuming raw or undercooked food may increase the risk of foodborne illness.