

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)
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 Berthau de/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 *make it boozy with Bounty Rum* +8	
Garden Party	10
Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda *make it boozy with Botanist Gin +8	

March 29, 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
- Jerk Salmon/Everything Bagel/Chili Cream Cheese

Entrée

- 22
- Crawfish Pot Pie
- 19
- Semolina Dumplings/Beef 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/Banana Curd
- 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.