

## Wine

### Sparkling

Champagne Brut/Delamotte Blanc des Blancs/France/NV	30 / 150
Prosecco Brut Rose, Toressella, Veneto, Italy/NV	12 / 60
Lambrusco Dolce/ <b>Quercioli</b> /Medici Ermete/Italy/NV	14 / 56

### Rosé

Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
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### White

Arneis/ <b>Angelo Negro</b> Unfiltered/Italy/2018 ↓	14 / 56
Chardonnay/ <b>Calera</b> /Central Coast, CA/2022	16 / 64
Gruner Veltliner/ <b>Sonnhof Social Club</b> /Landwein/Austria/NV	13 / 78 (1L)
Riesling/ <b>Pierre Sparr</b> /Alsace,France/2022	15 / 60
Alvarinho/ <b>Anselmo Mendes</b> /Portugal/2023 ↓	15 / 60
Sancerre/ <b>Comte de la Chevaliere</b> /France/2023	25 /100

### Red

Bordeaux/ <b>Les Candrans de Lassegue</b> /Saint Emilion Grand Cru/ France/2021	20 / 80
Pinot Noir/ <b>Maison Noir</b> /'OPP'/Willamette Valley/2022	16 / 62
Nebbiolo/ <b>Famiglia Rivetti</b> /Langhe,Piedmont/Italy/2022	15 / 60
Grenache/ <b>Belleruche</b> /M. Chapoutier/France/2023	16 / 64
Sangiovese Blend/ <b>Borgonero</b> /Tuscany,Italy/2021	16 / 64
Mencia/Carlos Ventosa/Berzio, Spain/2022	16 / 64

## Beer/Cider

Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	7
Non-Alcoholic IPA/Athletic Brewing/'Run Wild'/San Diego, CA	6

## Cocktails

**Hola Primavera (Hello Spring)** 17  
Paranubes Rum/Mezcal/Falernum/Campari/Lime/Spicy Strawberry Syrup

**Cool Like That** 16  
Ketel One/Aloe/Cucumber/Lemongrass/Lemon/Soda

**Ease on Down Di Road** 14  
Appleton Estate Rum/Saffron/Turmeric/Coconut/Golden Falernum/Lemon

**Rites of Spring** 16  
Wonder bird Dry Gin/Mezcal/Mint/Lemon/Eucalyptus

**Fiesta de Elote** 16  
Blanco Tequila/Nixta/Cocchi Americano/Sorel Liquor/Ginger beer/Lemon

**Yellow Jester** 17  
Bounty White Rum/Gemepy Liqour/Grand Mariner/Pineapple/Lime

**Kana Old Fashioned (Limited)** 25  
Duck Fat Washed Rabbit Hole Bourbon/Steen's/Sorel/Creole Bitters

**Bad Bunny (Frozen)** 16  
Arette Tequila/Guava/Banana/Rose/Cointreau/Lime  
**\*spice it up with a float of Xila spicy apertif +3**

**Nina Colada (Frozen)** 17  
Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime  
**\*spice it up with a float of Chairman's Reserve Spiced Rum +6**

## Spirit Free

**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 try the Cool Like That**

**Even Greater Times** 10  
Bare Zero Proof "Tequila"/Turmeric Coco Cream/Pineapple/Lemon/  
Butterfly Pea Flower Tea  
**\*make it boozy with Mijenta Reposado \* +12**

## First

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

## Entrée

- 18 Hot Fire Chicken/Biscuits/Pickles (g)
- 17 Banana & Chocolate French Toast/Rum Caramel (g)
- 20 Croque Madame/Pimento Cheese/Ham/Egg (g)
- 18 Gulf Shrimp & Coconut Grits/Sauce Creole
- 18 Ricotta Gnocchi/Spicy Carbonara (g)

## Dessert

- 12 Bread Pudding/Apple Curd/Roasted Pineapple
- 11 Mango Crème Brûlée/Coconut/Berries
- 5 Daily Selection of Ice Cream & Sorbet

## 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.**

*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.