

Wine

Sparkling

Cava/Paul Cheneau/Brut/ Penedès, Spain/NV	12 / 48
Lambrusco di Modena/Famiglia Carafoli 'Nicchia'/Italy/NV	13 / 52
Champagne Brut/G.H. Mumm/France/NV	24 / 96

Rosé/Orange

Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 52
Orange/Sassara 'Coconar'/Veneto, Italy/2022 ↓	15 / 60

White

Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓	14 / 56
Pinot Grigio/Nomalas/Veneto, Italy/2022 ↓	12 / 48
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
Grenache & Syrah/Perrin Vinsobres 'Les Cornuds'/France/2020 ↓	15 / 60
Shiraz/HER Wines/Western Cape, South Africa/2022 ↓	13 / 52
Cabernet Sauvignon/Daou/Paso Robles, California/2021	16 / 64

Beer

American Pale Ale/Tin Roof/Voodoo/Baton Rouge, LA	6
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7

↓ - Organic or Biodynamic



Follow this QR code to our full wine and spirits list

Cocktails

French 75	18
Cognac/G.H. Mumm Champagne/Lemon	
Bottomless Brunch Punch	25pp
CL Daiquiri	16
Chairman's Reserve/Rhum Pou Moun-La/Huana Guanabana/Lime	
Flowers for Jackie	16
Rye & Sons Whiskey/Sorel/Burlesque Bitters/Star Anise	
Marguerite	15
Bolden 4 Count Vodka/Apricot/Lemon/Génépy	
Sur-prise Me	16
El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit	
Home Is The Sailor	16
Botanist Gin/Manzanilla Sherry/Vermouth/Umami	
Jalousie Beach Punch (Frozen)	14
Bounty Rum/Guava/Aloe/Melon/Lemon	
Sunny D (Frozen)	15
Hornitos Blanco/Mango/Lime/Montenegro/Orange Blossom/Tajín	

Spirit Free

Pluto Is A Planet	10
Passion Fruit/Avocado Orgeat/Verjus	
A Likkle Tea	8
House Made Sorrel (Hibiscus Tea)/Ginger/Lime	
+\$7 to add a shot of our house spirit to the above	
South of Eden Kombucha	8
Lavender/Lemon Verbena/Honey	
Rose/Cardamom/Cayenne	
Hibiscus/Holy Basil/Ginger	
Apple/ Elderberry/ Sage	

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

- 16 Pork Belly Hash/Roasted Vegetables (g)
- 18 Hot Fire Chicken/Biscuits/Pickles (g)
- 24 Blackened Beef Brisket/Potatoes/Hollandaise
- 16 French Toast/Chantilly Creme/Rum Caramel (g)
- 20 Croque Madame/Pimento Cheese/Ham/Egg (g)
- 18 Gulf Shrimp & Grits/Sauce Creole

Dessert

- 12 Bread Pudding/Bananas Foster/Buttermilk Ice Cream (g) (n)
- 10 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.