

## Wine

### Sparkling

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

### Still Rosé

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

Arneis/ <b>Angelo Negro</b> /Unfiltered/NV	14 / 56
Pinot Grigio/ <b>Pullus</b> /Stajerska, Slovenia/2024	13 / 52
Chardonnay/ <b>Sylvaine &amp; Alain Normand</b> /Bourgogne/France/2023	17 / 68
Sancerre/ <b>Comte de la Chevaliere</b> /France/2024	25 / 100

### Red

Pinot Noir/ <b>Maison Noir</b> /OPP/Willamette Valley/Oregon/2023	16 / 64
Chateauneuf du Pape/ <b>Maison la Berthaud</b> /Vielles Vignes/2020	24 / 96
Grenache/ <b>Château Pégau</b> /Maclura/Cotes-du-Rhone/2023	17 / 68
Nebbiolo/ <b>Famiglia Rivetti</b> /Langhe 2023	15 / 60
Bordeaux/ <b>Les Candrans de Lassegue</b> /Saint Emilion Grand Cru/2022	20 / 80

## Beer/Cider

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

## Cocktails

<b>Classy Mimosa</b>	15 / 40
House Squeezed Orange juice/Sparkling Single/Carafe	
<b>French 75</b>	16
Cognac/Sparkling/lemon	
<b>CL Sangria</b>	15
Seasonal Sangria/Single and Carafe available	
<b>Creole Cafe</b>	17
Chairman's Reserve Rum/Don Q Coconut Rum/Espresso/Chocolate	
<b>Lucian Gold</b>	16
Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	
<b>Sky Juice (Frozen)</b>	17
Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg	
<b>Hurricane Buster (Frozen)</b>	18
Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	

## Spirit Free

<b>The Remedy Shot</b>	7
Ginger/Turmeric/Lemongrass/Lemon	
<b>Sorrel Tea</b>	8
House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy with Bounty Rum* +8</i>	
<b>Garden Party</b>	10
Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda <i>*make it boozy with Botanist Gin +8</i>	

April 5, 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/Lavash/Pickled Jalapenos (gf\*)
- 14 Tuna/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**

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*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.