

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
Champagne Brut/Krug/'Grand Cuvée 171ème Édition'/MV	48

Rosé/Orange

Rosé/Côte Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
Orange/Sassara 'Coconar'/Veneto, Italy/2022 ↓	15 / 60

White

Gruner Veltliner/Sonnhof Social Club/ Austria/NV	13 / 60 (1L)
Vermentino/Surrau 'Limizzani'/Gallùra, Italy/2022 ↓	13 / 52
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

Light Lager/Miller High Life/Milwaukee, WI	4
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
Cider/Bardos/Sonoma, CA ↓	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
Honeymoon Phase (n)	16
Vodka or Gin/Cocchi Rosa/Strawberry/Cucumber/Pink Peppercorn/Cava	
Flowers for Jackie	16
Rye & Sons/Sorel/Burlesque Bitters/Star Anise	
Ease on Down Di Road	16
Appleton Estate/Saffron/Turmeric/Coconut/Golden Falernum/Lemon	
Sur-prise Me	16
El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit	
Fairy Well Then	16
The Botanist/Pineau des Charentes/Quinquina/Boston Bitters	
Jalousie Beach Pimms (Frozen)	15
Still Austin Gin/Pimms/Cucumber/Lemon/Earl Grey	
Jungle Boogie (Frozen)	16
SelvaRey Chocolate Rum/Cognac/Banana/Coffee/Oat Milk	

Spirit Free

Rockhouse Cliff	8
BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt	
A Likkle Tea	8
House Made Sorrel (Hibiscus Tea)/Ginger/Lime	
Athletic Brewing/Run Free IPA/0.5% ABV/San Diego, CA	6

+ \$7 to add a shot of our house spirit to the above

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
- 11 Smoked Fish Dip/Pickled Jalapeño/Fried Saltines

Entrée

- 18 Hot Fire Chicken/Biscuits/Pickles (g)
- 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.