

Wine			Cocktails		
<i>Sparkling</i>			Classie Mimosa 15 / 40		
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30	/ 150	House Squeezed Orange juice/Sparkling Single/Carafe		
Prosecco Brut Rose, Toressella, Veneto, Italy/NV	12	/ 60	Island Mimosa Flight 60		
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/ 56	3 seasonal juices with a bottle of Sparkling		
<i>Rosé</i>			Passionfruit Bellini 17 / 65		
Rosé/Côté Mas ‘Rosé Aurore’/Pays D’Oc, France/2022	13	/ 60 (1L)	Passionfruit Juice/ Peache Schnapps/Cava/Single/Carafe		
<i>White</i>			Bottomless Bunny Punch 35 per person		
Arneis/ Angelo Negro Unfiltered/Italy/2018 ⚡	14	/ 56	Ask Se4rver for Details		
Chardonnay/ Sylvain et Alain Normand /Bourgogne, France 2022	16	/ 64	French 75 16		
Gruner Veltliner/ Sonnhof Social Club /Landwein/Austria/NV	13	/ 78 (1L)	Cognac/Sparkling/lemon		
Riesling/ Pierre Sparr /Alsace,France/2022	15	/ 60	CL Sangria 15 / 25		
Muscadet/ Les Vins de Lavie /'Le Vaurien'/France/2022	15	/ 60	Seasonal Sangria/Single and Carafe available		
Sancerre/ Comte de la Chevaliere /France/2023	25	/100	Creole Cafe 17		
<i>Red</i>			Chairman’s Reserve Rum/Don Q Coconut Rum/Espresso/Chocolate		
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/ France/2021	20	/ 80	Yardman Pimms 17		
Pinot Noir/ Maison Noir /'OPP'/Willamette Valley/2022	16	/ 62	Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer		
Nebbiolo/ Famiglia Rivetti /Langhe,Piedmont/Italy/2022	15	/ 60	Love Me Now 16		
Grenache/ Belleruche /M. Chapoutier/France/2023	16	/ 64	Cognac/Apple Brandy/Lemon/Honey/Mixed Berry Shrub/Orange Liqueur		
Sangiovese Blend/ Borgonero /Tuscany,Italy/2021	16	/ 64	Saka Fét? (Frozen) 15 / 20		
Mencia/Carlos Ventosa/Berzio, Spain/2022	16	/ 64	Rose/Pineau des Charentes/Grapefruit Aperitif/Grapefruit		
Beer/Cider			Nina Colada (Frozen) 17 / 25		
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7		Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime		
Non-Alcoholic IPA/Athletic Brewing/'Run Wild'/San Diego, CA	6		*spice it up with a float of Chairman’s Reserve Spiced Rum +6		
			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		

First

- 12
- Buttermilk Biscuits/Seasonal Jam/Whipped Ricotta (g)
- 16
- Tater Tots/Crème Fraiche/Paddlefish Caviar (g)
- 16
- Tuna Tartare Bagel/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
- 21
- 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

4	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



Check us out at our sister restaurant!
2900 Chartres St.

(n) Contains Tree Nuts (g) Gluten Contact
Consuming raw or undercooked food may increase the risk of foodborne illness.

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.