

Wine			Cocktails		
<i>Sparkling</i>					
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30	/ 150	Classie Mimosa	15	/ 40
Prosecco Brut Rose, Toressella, Veneto, Italy/NV	12	/ 60	House Squeezed Orange juice/Sparkling Single/Carafe		
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/ 56	Island Mimosa Flight	60	
			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	
			Chairman's Reserve Rum/Don Q Coconut Rum/Espresso/Chocolate		
<i>Red</i>			Yardman Pimms	17	
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/ France/2021	20	/ 80	Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer		
Pinot Noir/ Maison Noir /'OPP'/Willamette Valley/2022	16	/ 62	Saka Fét? (Frozen)	15	/ 20
Nebbiolo/ Famiglia Rivetti /Langhe,Piedmont/Italy/2022	15	/ 60	Rose/Pineau des Charentes/Grapefruit Aperitif/Grapefruit		
Grenache/ Belleruche /M. Chapoutier/France/2023	16	/ 64	Nina Colada (Frozen)	17	/ 25
Sangiovese Blend/ Borgonero /Tuscany,Italy/2021	16	/ 64	Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime		
Mencia/Carlos Ventosa/Berzio, Spain/2022	16	/ 64	*spice it up with a float of Chairman's Reserve Spiced Rum +6		
			Spirit Free		
Beer/Cider			The Remedy Shot	7	
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7		Ginger/Turmeric/Lemongrass/Lemon		
Non-Alcoholic IPA/Athletic Brewing/'Run Wild'/San Diego, CA	6		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.