

Wine

Sparkling

Méthode Traditionnelle Brut/Éclipse/Loire, France/NV ↓	12 / 48
Prosecco Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	24 / 88

Rosé/Orange

Rosé/Peyrassol/Côtes de Provence, France/2020	14 / 56
Orange/Fallen Grape/Santa Ynez Valley, California/2021 ↓	16 / 64

White

Sauvignon Blanc/Château La Rame/Bordeaux, France/2022 ↓	15 / 60
Riesling/Dr. G/Trocken/Mosel, Germany/2021	11 / 44
Etna Bianco/Murgo/Sicily, Italy/2021	16 / 64
Pinot Gris/Montinore Estate/Willamette Valley, OR/2018 ↓	10 / 40

Red

Criolla/Proyecto Las Compuertas/Mendoza, Argentina/2022 ↓	15 / 60
Pinot Noir/Division/Un/Willamette Valley, Oregon/2021 ↓	17 / 68
Valpolicella Ripasso/Guerrieri Rizzardi/Pojega/Italy/2018 ↓	14 / 56
Bordeaux/Château Tire Pé/Tire Pé Diem/France/2021 ↓	16 / 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15 / 60

Beer/Cider

Blood Orange Saison/Saison Named Desire/Second Line/Nola	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Lager/Urban South/Paradise Park/NOLA	7
A Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Hazy IPA/Urban South/Holy Roller/NOLA	7
Kölsch/Port Orleans/Kennerbrau/NOLA	7
Cider/Aval/Gold/Bretagne, France ↓	9

↓ - Organic or Biodynamic

Cocktails

Bottomless Brunch Punch	25
Corpse Reviver N°2	15
City of London Gin/Cointreau/Lillet Blanc/Absinthe/Lemon	
French 75	18
Vallein Tercinier Cognac/G.H. Mumm Champagne/Lemon	
Edwardian Era	15
Still Austin Gin/Cacao/Absinthe/Lemon	
CL Daiquiri	16
Plantation OFTD/Clairin Milot/False River Spiced Rum/Lime	
House of Zanzibar	16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	
Bowler Hat	15
Plymouth Gin/Cap Corse Blanc/Pineau des Charentes	
Always Lion	16
Evan Williams/Oloroso Sherry/Grenadine/Allspice/Lemon	
Last Stag	16
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
Neptune's Effect (Frozen)	14
Bols Genever/Falernum/Sloe Gin/Passion Fruit/Lemon Juice (n)	
Bunny Fusiness (Frozen)	14
Vodka/Cacao/Branca Menta/Maraschino/Cold Brew/Condensed Milk	

Spirit Free

Everybody's Heard	12
DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara	
Phony Negroni	9
St. Agrestis Distillers	

Kombucha

South of Eden	8
Lavender/Lemon Verbena/Honey	
Rose/Cardamom/Cayenne	
Hibiscus/Holy Basil/Ginger	
Rosehip/Meyer Lemon/Star Anise	

Follow this QR code to our full wine and spirits list

First

- 12 Buttermilk Biscuits/Mango Jam/Whipped Ricotta (g)
- 16 Tater Tots/Crème Fraiche/Caviar (g)
- 15 Bagel/Tuna Tartare/Calabrian Cream Cheese/Soft Herbs (g)
- 10 Smoked Fish Dip/Pickles/Seeded Lavash (g)
- 10 Housemade Granola/Yogurt/Berries
- 6 Vanilla Brûléed Grapefruit

Entrée

- 24 Beef Bolognese/Potato & Ricotta Gnocchi/Arugula (g)
- 18 Fried Chicken/Biscuits/Hot Honey (g)
- 20 Shrimp and Grits/Creole Sauce
- 17 Spicy Black Beans/Arepa/Tomatillo Salsa (g*)
- 16 French Toast/Chantilly Creme/Rum Caramel (g)

Dessert

- 8 Chia Pudding/Berries/Coconut
- 12 Bread Pudding/Stewed Local Berries/Chantilly Cream/Mint (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries

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 parties of 8 or more.
Please note, a 4% kitchen appreciation charge will be included on all checks.
20% Gratuity will be added to parties of 10 or more.

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