

Sparkling

Rosé

White

Red

Beer/Cider

Cocktails

Spirit Free

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

August 3, 2025

First

- 12Buttermilk Biscuits/Ricotta/Hazelnut Honey (g)
- 16Tater Tots/Crème Fraiche/Paddlefish Caviar (g)
- 16Tuna Tartare Bagel/Calabrian Cream Cheese/Soft Herbs (g)
- 10Housemade Granola/Yogurt/Berries
- 14Smoked Fish Dip/Tostones/Pickled Jalapenos
- 10Whipped Ricotta/Roasted Peaches/Honey Hazelnuts

Entrée

- 18Hot Fire Chicken/Biscuits/Pickles (g)
- 16Banana & Chocolate French Toast/Rum Caramel (g)
- 20Croque Madame/Pimento Cheese/Ham/Egg (g)
- 21Gulf Shrimp & Coconut Grits/Sauce Creole
- 19Ricotta Gnocchi/Spicy Carbonara (g)

Dessert

- 12Bread Pudding/Apple Curd/Bruleed Banana
- 11Mango Crème Brûlée/Coconut/Berries
- 5Daily 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

Purchase Chef Nina’s new book, KWEYOLE/CREOLE

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.