

Wine			Cocktails		
<i>Sparkling</i>			I'm Not Dead Yet 16		
Méthode Traditionnelle Brut/Éclipse/Loire, France/NV	12	/ 48	Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco		
Prosecco Rosé/Torresella/Veneto, Italy/NV	11	/ 44	Bichito 14		
Champagne Brut/G.H. Mumm/France/NV	24	/ 88	Amontillado Sherry/Tximista Rojo/Bordiga Rosso/Angostura Bitters		
<i>Rosé/Orange</i>			House of Zanzibar 16		
Rosé/Peyrassol/Côtes de Provence, France/2020	14	/ 56	Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus		
Orange/Pielihueso/Uco Valley, Argentina/2021 ↓	16	/ 64	CL Daiquiri 16		
<i>White</i>			Plantation OFTD/Clairin Milot/False River Spiced Rum/Lime		
Sauvignon Blanc/Château La Rame/Bordeaux, France/2022 ↓	15	/ 60	Almost Cut My Hair 16		
Dry Riesling/Red Tail Ridge/Finger Lakes, NY/2022 ↓	14	/ 56	Teremana Tequila/Cap Corse/Meletti/Watermelon-Tomato Cordial/Lime/MSG		
Gewürztraminer/Gundlach Bundschu/Sonoma, California/2022 ↓	15	/ 60	Cancún Housewife 15		
Etna Bianco/Murgo/Sicily, Italy/2021	16	/ 64	Singani 63/Guava/Lemon/Aloe		
<i>Red</i>			French 75 18		
Frappato & Nero d'Avola/Mortellito/Sicily/2022/Chilled ↓	17	/ 68	Cognac/G.H. Mumm Champagne/Lemon		
Pinot Noir/Maison Noir/O.P.P./Willamette Valley, OR/2021 ↓	16	/ 64	Bowler Hat 15		
Valpolicella Ripasso/Guerrieri Rizzardi/Veneto/2018 ↓	14	/ 56	Plymouth Gin/Cap Corse Blanc/Pineau des Charentes		
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15	/ 60	Last Stag 16		
Bordeaux/Tire Pé Diem/France/2021 ↓	16	/ 64	El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime		
Beer/Cider			Lost City (Frozen) 15		
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6		Cheramie Rum/Midori/Blue Curaço/Underberg/Coco Lopez/Pineapple		
Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7		Neptune's Effect (Frozen) 14		
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7		Genever/Falernum/Sloe Gin/Passionfruit/Lemon Juice		
American Pale Ale/Tin Roof/Voodoo/Baton Rouge, LA	6		Spirit Free		
Athletic Brewing/Non-Alcoholic IPA/US	6		Everybody's Heard 12		
Cider/Aval/Gold/Bretagne, France ↓	9		DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara		
Cider/Cidrerie du Vulcain/Fribourg, Switzerland/2020/750ml ↓	80		Phony Negroni 9		
↓ - Organic or Biodynamic			St. Agrestis Distillers		
			Kombucha 8		
			South of Eden		
			Lavender/Lemon Verbena/Honey		
			Rose/Cardamom/Cayenne		
			Hibiscus/Holy Basil/Ginger		
			Rosehip/Meyer Lemon/Star Anise		

First

- 12 Buttermilk Biscuits/Peach 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
- 10 Deviled Egg Toast/Bacon Chili Crunch

Entrée

- 24 Beef Bolognese/Potato & Ricotta Gnocchi/Arugula (g)
- 18 Fried Chicken/Biscuits/Hot Honey (g)
- 20 Shrimp and Grits/Creole Sauce
- 16 French Toast/Chantilly Creme/Rum Caramel (g)
- 24 Hanger Steak/Pomme Purée/Sunny Side Up Egg

Dessert

- 10 Beignets and Rum Caramel
- 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



Follow this QR code to our full
wine and spirits list

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.