

Wine			
<i>Sparkling</i>			
Champagne Brut/ Delamotte Blanc des Blancs /France/NV	30	/	150
Prosecco Brut Rose/ Toressella /Veneto/Italy/NV	12	/	60
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/	56
<i>Rosé</i>			
Blend/ Côté Mas/Rosé Aurore /Pays D’Oc/France/2022	13	/	60 (1L)
<i>White</i>			
Arneis/ Angelo Negro Unfiltered/Italy/2018	14	/	56
Gruner Veltliner/ Sonnhof Social Club /Landwein/Austria/NV	13	/	78 (1L)
Melon de Bourgogne/ Domaine de L’Ecu /Muscadet/France/2022	15	/	60
Hondarrabi Zuri/ Baskoli /Txakoli/Pais Vasco/Spain/2023	16	/	64
Sancerre/ Comte de la Chevaliere /France/2023	25	/	100
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2023	17	/	68
<i>Red</i>			
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	17	/	68
Dolcetto/ Guido Porto /V Pari Docetto d’Alba/Italy/2023	17	/	68
Sangiovese/ Borgonero /Borgo Scopeto/Tuscany/Italy/2021	17	/	68
Baga/ Niepoort /Nat Cool/Bairrada/Portugal/2021 <i>Chilled</i>	16	/	64 (1L)
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/France/2023	17	/	68
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15	/	60
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/France/2021	20	/	80
Beer/Cider			
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7		
Jamaican Lager/ Red Stripe /Jamaica	7		
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7		
Cucumber Lime Gose/ Urban South /New Orleans, LA	7		5
Abita Amber/ Abita /Abita Springs, LA	7		
Juvie Juice/ Urban South /Hard Tea/New Orleans, LA	7		7
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7		
Caribbean Lager/ Banks	6		

Cocktails	
Classy Mimosa	15 / 40
House Squeezed Orange juice/Sparkling Single/Carafe	
Passionfruit Bellini	17 / 65
Passionfruit Juice/ Peache Schnapps/Cava/Single/Carafe	
French 75	16
Cognac/Sparkling/lemon	
CL Sangria	15 / 25
Seasonal Sangria/Single and Carafe available	
Creole Cafe	17
Chairman’s Reserve Rum/Don Q Coconut Rum/Esspresso/Chocolate	
Yardman Pimms	17
Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer	
Horner Man Sour	16
Rhum Agricole/Apple Brandy/Grenadine/Lemon/Falernum	

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	

September 7, 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

Entrée

- 19Soft Shell Crab/Coconut Dressing/Tomato Salad
- 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
- 19Semolina Dumplings/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.