

WINE		
<i>Sparkling</i>		
Cava / Arte Latino	8	32
Champagne / GH Mumm	18	72
Prosecco Rosé / Torresella	12	48
<i>White</i>		
Rosé / Domaine Fouquette / Côtes de Provence	11	44
Muscadet / Chateau de la Ragotiiere / Loire Valley	10	40
Sancerre / Sauvignon Blanc / Philippe Girard	15	60
Chardonnay / Sandhi / Central Coast	14	56
Sylvaner / Dopff & Irion / Crustacés / Alsace	11	44
Pinot Gris / Boucaner / Washington	12	48
<i>Red</i>		
Pinot Noir / Les Genévrières / Bourgandy	15	60
Cabernet Sauvignon / Daou / Paso Robles	15	60
Malbec / Corazon Del Sol / Mendoza	15	60
Merlot Blend / Chateau Peycharneau / Bordeaux	12	48
Zinfandel/ Monte Rio Cellars / Lodi	16	64
BEER		
Hazy IPA/Jucifer/Gnarly Barley/Hammond, LA	7	
Belgium Dubbel/Micro Giant/Gnarly Barley/Hammond, LA	7	
Mexican Style Lager/Port Orleans/Dorada/NOLA	7	
Milk Porter/Gnarly Barley/Hammond, LA	7	
Spiced Stout/Abita/Office Party/Abita Springs, LA	6	
Parish Brewing/Grand Reserve	30	
Vintage Barleywine/750ml	30	
NOT BEER		
Zony Smash / Watermelon Pop / 16oz / NOLA	9	

Cocktails		
The Copper Hopper		22
Absolut/Thyme/Cranberry/Lime/GH Mumm		
The Bench Warmer		14
Apple Brandy/Kummel/Pasubio/Japanese Whisky		
Gravier not Gravier**		13
Gravier Gin/China-China/Grapefruit Oleo/Lemon/Egg		
Banana Stand (n)		14
Bourbon/Nocino/Grapefruit/Banana		
In the Valley Below		14
Tequila/Coffee Infused Mezcal/Zirbenz/Cherry/Rosemary/Cold Brew		
CL Daiquiri		15
Plantation OFTD/Clairin Casimir/Three Roll Spiced/Lime		
Last Stag		14
Mezcal/German Amaro/ Luxardo/Lime		
Coquito [Frozen]		14
Coconut/Milk/Eldorado 3yr/Three Roll Spiced Rum/Kalani Coconut Rum/Allspice		
Mrs. Delores Bickerman [Frozen]		14
Vodka/Midori/Chartreuse/Citrus		
Spirit Free Cocktails		
One More Cup of Coffee		10
Seedlip Aromatic/Rosemary/Cold Brew		
Sunshine Superman		8
Satsuma & Fennel Shrub/Soda		

Small Bites

- 6 Jalapeño + Scallion Hushpuppies/Cilantro Crema (g)
- 5 Crispy Pickles/Comeback Hot Sauce (g)
- 5 Blackened Pig Ears/Smoked Aioli (g)
- 6 Buttermilk Biscuits/Honey & Bacon Butter (g)
(2 per order)
- 6 Smoked Fish Toast/Fried Capers (g)

First

- 15 Curried Butternut Squash Soup
- 14 Crispy Brussels Sprouts/Jerk Peanuts (n)
- 16 Hamachi Ceviche/Leche de Tigre/Yucca (g)
- 17 Broiled Shrimp/Calabrian Butter

Second

- 29 Scialatielli/Shrimp/Littleneck Clams/Delicata Squash (g)
- 35 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 33 Roasted Chicken/Collard Greens/Celery Root Purée (n)
- 29 Roasted Pork Belly/Brussels Sprouts/Vietnamese Dressing
- 31 Gulf Fish/Truffled Sunchokes/Hazelnuts (n)

Dessert

- 12 Chocolate Budino/Cashew Croquant/Passionfruit (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries
- 12 Satsuma + Coconut Panna Cotta/Rum Cake (g)
- 5 Daily Selection of Ice Cream & Sorbet

(n)Contains Tree Nuts **Contains Egg (g) contains gluten

Please note a 4% kitchen appreciation charge will be included on all checks

Consuming raw or undercooked food may increase risk of foodborne illness

Follow this QR code to our
full wine and sprints lists.

