

Wine		
Sparkling		
Champagne Brut/ Henriot /NV	30	/ 150
Prosecco Brut Rose/ Toressella /Veneto/NV	12	/ 60
Lambrusco Dolce/ Quercioli /Medici Ermete/NV	14	/ 56
Rosé/Orange*		
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13	/ 60 (1L)
Blend/ Borgo Savaian /Aransat/Friuli-Venezia Giulia/NV*	15	/ 60
White		
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56
Garganega/ Farina /Soave Classico/2023	14	/ 56
Gruner Veltliner/ Sonnhof Social Club /Landwein/NV	13	/ 78 (1L)
Melon de Bourgogne/ Domaine de L'Ecu /Muscadet/2022	15	/ 60
Sancerre/ Comte de la Chevaliere /2023	25	/ 100
Red		
Valpolicella Ripasso/ Farina /Classico Superiore/Veneto/2023	15	/ 60
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/2022	15	/ 60
Sangiovese/ Borgonero /Borgo Scopeto/Tuscany/2021	17	/ 68
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/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	
Juvie Juice/ Urban South /Hard Tea/New Orleans, LA	7	
Caribbean Lager/ Banks	6	
Run Wild NA IPA/ Athletic Brewing	5	

Cocktails	
Port Au Prince	17
Haitian Rum/Rum Agricole/Amaretto/Mango/Lime/Scotch Bonnet	
Yardman Pimms	17
Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer	
Lucian Gold	16
Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	
Pineapple Under the Sea	17
Mezcal/Genepy/Lime/Pineapple/Coconut	
Ole Time Ting	18
Blended and Islay Single Malt Scotch/Coconut Vermouth	
Ti' Martini	17
Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow	
Hurricane Buster (Frozen) Limit of 2	20 / 28
Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	
Nina Colada (Frozen)	17 / 25
Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime	
<i>*spice it up with a float of Chairman's Reserve Spiced Rum +6</i>	

Spirit Free	
Sorrel Tea	8
House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime	
<i>*make it boozy with Bounty Rum* +8</i>	
Ginger Turmeric Lemonade	10
House Made Lemonade/Ginger/Turmeric	
<i>*make it boozy try Titos +8</i>	
Peter's Peck of Pickled Peppers	10
Pineapple & Pepper Shrub/Bare "Tequila"/Lime/Soda	
<i>*make it boozy try the Espolon +8</i>	

October 5, 2025

Small Bites

- 8 Buttermilk Biscuits/Honey Butter/Bacon Butter (2 per order)
- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 6 Blackened Pig Ears/Smoked Aioli
- 7 Red Rice Arancini/Cashew Crema

First

- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 14 Pickled Shrimp/Acqua Pazza/Celery
- 15 Fall Green Salad/Crispy Yams/Soft Herbs
- 17 Tuna Tartare/Curried Watermelon/Avocado (gf)
- 15 Smoked Fish Dip/Tostones/Pickles

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 24 Ital Stew/Cauliflower/Collards/Chive Roti (v)
- 34 Semolina Dumplings/Gulf Shrimp/Run Down Sauce/Soft Herbs
- 36 Snapper/Jamaican Pepperpot/Pickled Mango (gf)

Dessert

- 11 Mango Crème Brûlée/Coconut/Berries
- 12 Bread Pudding/Apple Curd/Banana (n)
- 6 Daily selection of Ice Cream or Sorbet

Consuming raw or undercooked food may increase the risk of foodborne illness.
We are unable to provide individual checks for parties of 8 or more.
20% Gratuity will be added to large parties.

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

(n) Contains Nuts (gf) Gluten Free (v) Vegan (v*) Vegan upon Request

Soy (Sy)

Chef Nina’s Cookbook available for purchase here. Ask your server for details