

Wine		
<i>Sparkling</i>		
Champagne Brut/ Henriot /NV	30	/ 150
Prosecco Brut Rose/ Toressella /Veneto/NV	12	/ 60
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/ 56
<i>Still Rosé</i>		
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13	/ 60 (1L)
<i>White</i>		
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56
Blend/ 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
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2023	17	/ 68
<i>Red</i>		
Rioja/ Olivier Rivière /Rayos Uva/2022	16	/ 64
Valpolicella Ripasso/ Farina /Classico Superiore/Veneto/2023	15	/ 60
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15	/ 60
Chateauneuf du Pape/ Maison la Berthaude /Vielles Vignes/2021	25	/ 100
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	
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7	
Lager/ Peroni /Italy	7	
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7	
Cucumber Lime Gose/ Urban South /New Orleans, LA	7	
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	
White Zombie	19
Haitian Rum/Absinthe/Lime/Grapefruit/Spices	
Ole Time Ting	18
Blended and Islay Single Malt Scotch/Coconut Vermouth	
Bread Winner (Milk Clarified)	17
Biscuits/Rums/Cinnamon/Allspice/Banana	
Ti' Martini	17
Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow	
Bark & Bite	17
Don Q Port Barrel Finish/Benedictine/Mauby/Sweet Vermouth	
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	
*spice it up with a float of Chairman's Reserve Spiced Rum +6	

Spirit Free	
Sorrel Tea	8
Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime	
make it boozy add Bounty Rum +8	
Ginger Turmeric Lemonade	10
Lemonade/Ginger/Turmeric	
*make it boozy add Titos +8	
Dandy Shandy	8
Pear and Thyme Shrub/Honey/NA Beer	
*make it boozy add Bourbon +8	
Sunrise Spritz	
Aperitif Syrup/NA Beer/Grapefruit Soda	
	8

November 3, 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
- 6

Breadfruit & Pork Croquette/Sauce Chien

First

- 17

Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 15

Fall Green Salad/Crispy Yams/Soft Herbs
- 17

Tuna Crudo/Mango/Dasheen Crisps
- 15

Smoked Fish Dip/Tostones/Pickles

Second

- 38

Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 36

Snapper/Jamaican Pepperpot/Fall Vegetables (gf)
- 32

Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 24

Ital Stew/Okra/Chive Roti (v*)
- 34

Semolina Dumplings/Gulf Shrimp/Run Down Sauce/Soft Herbs

Chef Nina’s Cookbook available for purchase [here](#). Ask your server for details

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

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

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