

WINE

Sparkling

Méthode Traditionnelle Brut/Éclipse/Loire, France/NV ↓	12 / 48
Prosecco Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	22 / 88

Rosé/Orange

Rosé/Peyrassol/Côtes de Provence, France/2020	14 / 56
Orange/Fallen Grape/Santa Ynez Valley, California/2021 ↓	16 / 64

White

Sauvignon Blanc/M Plouzeau/Touraine, France/2021 ↓	14 / 56
Riesling/Dr. G/Trocken/Mosel, Germany/2021	11 / 44
Pinot Gris/Boucaner/Columbia Valley, Washington/2020	13 / 52
Etna Bianco/Murgo/Sicily, Italy/2020	14 / 56

Red

Criolla/Proyecto Las Compuertas/Mendoza, Argentina/2022 ↓	13 / 52
Pinot Noir/Division/Un/Willamette Valley, Oregon/2021 ↓	17 / 68
Valpolicella Ripasso/Guerrieri Rizzardi/Pojega/Italy/2018 ↓	14 / 56
Bordeaux/Château Tire Pé/Tire Pé Diem/France/2020 ↓	16 / 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15 / 60

BEER/CIDER

Blonde Ale/Port Orleans/Bacchus Blonde/NOLA	7
Lager/Urban South/Paradise Park/NOLA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Lager/Heineken/Zoeterwoude, Netherlands	5
Kölsch/Port Orleans/Kennerbrau/NOLA	7
Cider/Aval/Gold/Bretagne, France ↓	9

↓ - Organic or Biodynamic

Cocktails

Bon Vivant	17
Remy Martin 1738/Cointreau/Pineau des Charantes/Verjus Blanc	
I'm Not Dead Yet	16
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	
CL Daiquiri	16
Plantation OFTD/Clairin Blend/False River Spiced Rum/Lime	
House of Zanzibar	16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Amargo-Vallet/Citrus	
It Takes 2 to Mango	15
Szechuan-Infused Cheramie Rum/Apricot Liqueur/Braulio/Mango/Lime	
Bowler Hat	15
Plymouth Gin/Cap Corse Blanc/Pineau des Charantes	
Pearl Jammer	16
Brown Butter Washed Rye/Sherry/Amaro/Honey/Allspice/Citrus	
Last Stag	16
Dos Hombres Mezcal/German Amaro/Luxardo Maraschino/Lime	
Penny Bunny	22
Absolut Elyx Vodka/Chinola/G. H. Mumm Champagne/Molé Bitters	
Preacher's Kid (Frozen)	14
Green Chartreuse/Apricot Brandy/Pineapple/Don's Mix/Mint	
Faux-bucks (Frozen)	14
Jamaican Rum/Branca Menta/Strega/Cold Brew/Cream	

Spirit Free

Everybody's Heard	12
DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara	
Phony Negroni	9
St. Agrestis Distillers	

Follow this QR code to our full wine and spirits list



Small Bites

- 6 Scallion & Jalapeño Hushpuppies/Cilantro Crema (g)
- 6 Blackened Pig Ears/Smoked Aioli (g)
- 7 Buttermilk Biscuits/Honey Butter/Bacon Butter (g)
(2 per order)
- 7 Smoked Fish Dip/Pickled Jalapeños/Lavash (g)
- 12 Crawfish Roll/Shrimp Fat Aioli/Celery Salad (g)

First

MKT Gulf Oysters (1/2 Dozen, Dozen)

- 14 Beef Tartare/Beef Fat Vinaigrette/Brioche(g)
- 16 Marinated Crab Fingers/Chili Aioli
- 17 Tuna Ceviche/Coconut Lime/Jerk Peanuts (n)
- 17 Hamachi Tartare/Jerk Pineapple/Fried Okra (g)
- 14 Apple & Pear Salad/Mango-Herb Vinaigrette
- 17 Broiled Shrimp/Calabrian Butter
- 16 Pork Belly/Plantain Purée/Pickled Pepper Sauce (g)
- 16 Snapper Collar/Hot Honey/Tartar Sauce (g)

(n) Contains Tree Nuts (g) Contains Gluten

Consuming raw or undercooked food may increase the risk of foodborne illness.

Second

- 36 Seared Scallops/Sauce Américaine/Braised Vegetables
- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 35 Market Fish/Jamaican Brown Stew/Cilantro Rice
- 29 Scialatielli/Gulf Shrimp/Butternut Squash (g)
- 45 Strip Loin/Cauliflower Puree/Red Wine Jus/Truffles

Dessert

- 9 Praline Bread Pudding/Rum Caramel/Brûléed Banana (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Bolivian Chocolate Cake/Passionfruit/Curry Croquant (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

*We are unable to provide individual checks for parties of 8 or more.
Please note, a 4% kitchen appreciation charge will be included on all checks.
20% Gratuity will be added to parties of 10 or more.*

Check us out at our sister restaurant!
2900 Chartres St.

