

WINE		
<i>Sparkling</i>		
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
<i>Rosé/Orange</i>		
Rosé/Peyrassol/Côtes de Provence, France/2020	14	/ 56
Orange/Fallen Grape/Santa Ynez Valley, California/2021 ♡	16	/ 64
<i>White</i>		
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
<i>Red</i>		
Criolla/Proyecto Las Compuertas/Mendoza, Argentina/2022 ♡	13	/ 52
Beaujolais/Domaine Dupeuble Père et Fils/France/2021 ♡	15	/ 60
Bordeaux/Château Tire Pé/Tire Pé Diem/France/2020 ♡	16	/ 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15	/ 60

BEER/CIDER		
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6	
Lager/Urban South/Paradise Park/NOLA	7	
Lager/Corona/Mexico	5	
American Pale Ale/Envie/Parish Brewing Co./ Broussard, LA	7	
Kölsch/Port Orleans/Kennerbrau/NOLA	7	
Cider/Aval/Gold/Bretagne, France ♡	9	
Athletic Brewing/Non-Alcoholic IPA/US	6	

♡ -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/Angostura/Citrus	
Bichito	14
Amontillado Sherry/Tximista Rojo/Bordiga Rosso/Angostura Bitters	
Bowler Hat	15
Plymouth Gin/Cap Corse Blanc/Pineau des Charantes	
Always Lion	16
Evan Williams/Oloroso Sherry/Grenadine/Allspice/Lemon	
Last Stag	16
Dos Hombres Mezcal/German Amaro/Luxardo Maraschino/Lime	
Preacher's Kid (Frozen)	14
Green Chartreuse/Apricot Brandy/Pineapple/Don's Mix/Mint	

Women's History Month Featured Cocktail	
Tru Dat (Frozen)	14
Mount Gay Rum/Branca Menta/Strega/Cold Brew/Cream	
Trudiann Branker is Mount Gay's first female master blender.	

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)

First

- MKT Gulf Oysters (1/2 Dozen, Dozen)
- 17 Tuna Ceviche/Coconut Lime/Jerk Peanuts (n)
- 17 Hamachi Tartare/Jerk Pineapple/Fried Okra (g)
- 14 Apple & Pear Salad/Mango-Herb Vinaigrette
- 16 Pork Belly/Plantain Purée/Pickled Pepper Sauce (g)

Second

- 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
- 38 Braised Short Rib/Cashew Crema/Rapini (n)
- 30 Scialatielli/Crawfish/Andouille Sausage (g)

Dessert

- 9 Bread Pudding/Cashew Crumble/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.

(n) Contains Tree Nuts (g) Contains Gluten
Consuming raw or undercooked food may increase the
risk of foodborne illness.

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

