

## Wine

### Sparkling

Lambrusco Dolce/ <b>Quercioli</b> /Medici Ermete/Italy/NV	14 / 56
Champagne Brut/ <b>Delamotte</b> Blanc des Blancs/France/NV	30 / 150
Prosecco Brut Rose/ <b>Torresella</b> /Veneto, Italy/NV	12 / 60

### Rosé

Rosé/ <b>Côté Mas</b> /'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
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### White

Arneis/ <b>Angelo Negro</b> Unfiltered/Italy/2018 ↓	14 / 56
Chardonnay/ <b>Calera</b> /Central Coast, CA/2022	16 / 64
Riesling/ <b>Pierre Sparr</b> /Alsace, France/2022	15 / 60
Alvarinho/ <b>Anselmo Mendes</b> /Portugal/2023 ↓	15 / 60
Gruner Veltliner/ <b>Sonnhof Social Club</b> /Landwein/Austria/NV	13 / 78 (1L)
Sancerre/ <b>Comte de la Chevalière</b> /France/2023	25 /100

### Red

Bordeaux/ <b>Les Candrans de Lassegue</b> /Saint Emilion Grand Cru/ France/2021	20 / 80
Pinot Noir/ <b>Maison Noir</b> /'OPP'/Willamette Valley/2022	16 / 62
Nebbiolo/ <b>Famiglia Rivetti</b> /Langhe, Piedmont/Italy/2022	15 / 60
Grenache/ <b>Belleruche</b> /M.Chapoutier/France/2023	16 / 64
Sangiovese Blend/ <b>Borgonero</b> /Tuscany, Italy/2021	16 / 64
Mencia/Carlos Ventosa/Berzio, Spain/2022	16 / 64

## Beer/Cider

Lager/Gnarly Barley/ <b>Catahoula Common</b> /Hammond, LA	7
Blonde Ale/Southern Prohibition/ <b>Suzy B</b> /Hattiesburg,MS	7
Hazy IPA/ <b>Gnarley Barley</b> /Jucifer/Hmmond, LA	7
Caribbean Lager/Banks	6
Non-Alcoholic IPA/ <b>Athletic Brewing</b> /'Run Wild'/San Diego, CA	6

↓ - Organic or Biodynamic

## Cocktails

### NOLA Stepper

Teremana Reposado Tequila/Honey/Blackberry/Mint/Lemon	16
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### Who's Your Toddy? (Hot)

Cognac/Bourbon/Sorrel/Lemon/Mint	15
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### Absinthe Minded

Wonderbird Dry Gin/Melon/Basil/Lemon/Absinthe	16
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### Ease on Down Di Road

Appleton Estate Rum/Saffron/Turmeric/Coconut/Golden Falernum/Lemon	14
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### Yellow Jester

Bounty White Rum/Galliano/Cointreau/Pineapple/Lime	16
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### Cool Like That

Ketel One/Aloe/Cucumber/Lemongrass/Lemon/Soda	16
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### Bad Bunny (Frozen)

Arette Tequila/Guava/Banana/Rose/Cointreau/Lime <i>*spice it up with a float of Xila spicy apertif +3</i>	16
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### Staycation (Frozen)

Mt Gay Rum/Pineapple/Tamarind/Lime/Vanilla	14
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### Catch Me Outside (To Go)

Cheremie Rum Blanc/Forthave Yellow Genepi/Pineapple/Cinnamon/Lime	15
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## Spirit Free

### Sorrel Tea

House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy with Bounty Rum* +8</i>	8
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### Garden Party

Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda <i>*make it boozy try the Cool Like That</i>	10
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### Even Greater Times

Bare Zero Proof "Tequila"/Turmeric Coco Cream/Pineapple/Lemon/ Butterfly Pea Flower Tea <i>*make it boozy with Mijenta Reposado * +12</i>	10
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## Small Bites

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

## First

- 16 Chilled Shrimp/Jalapeño/Poblano Broth
- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette/Sesame (s,v\*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 21 Crab Fingers/Chili Aioli/Soft Herbs (gf)
- 14 Smoked Fish Dip/Seeded Lavash/Pickled Jalapenos
- 14 Chopped Salad/Marinated Tomatoes/Coconut Dressing

(s) Contains Sesame Seeds (n) Contains Nuts (gf) Gluten Free (v) Vegan (v\*)  
Soy (Sy)  
Vegan upon Request

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.

## Second

- 34 Market Fish/Winter Vegetables/Pepita Vinaigrette (gf)
- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 24 Ital Stew/Okra/Collards/Chive Roti (v)
- 36 Scialatielli/Clams & Shrimp/Butternut Squash/Brussel Sprouts
- 36 Ricotta Gnocchi/Beef Bolognese/Truffle Butter

## "Just Feed Me"

\$75 per Guest  
Full Table  
Participation Required

\*\$10 upcharge per guest for  
Curried Goat\*

## Dessert

- 12 Chocolate Cake/Coconut Sorbet/Passionfruit Curd (n)
- 12 Soursop Semifreddo/Rum Cake/Strawberry Jus
- 12 Bread Pudding/Pineapple/Apple Curd