

Wine

Sparkling

Champagne Brut/Delamotte Blanc des Blancs/France/NV	30 / 150
Prosecco Brut Rose, Toressella, Veneto, Italy/NV	12 / 60

Rosé

Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022	13 / 60 (1L)
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White

Arneis/ Angelo Negro Unfiltered/Italy/2018	14 / 56
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2022	16 / 64
Gruner Veltliner/ Sonnhof Social Club /Landwein/Austria/NV	13 / 78 (1L)
Listán Blanco/ Bodega Hinos Mesa /'Locartes'/Spain/2022	17 / 68
Sancerre/ Comte de la Chevaliere /France/2023	25 /100

Red

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

Beer/Cider

Lager/Gnarly Barley/ Catahoula Common /Hammond, LA	7
Blonde Ale/Southern Prohibition/ Suzy B /Hattiesburg,MS	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Caribbean Lager/Banks	6
Non-Alcoholic Budweiser Zero	6

Cocktails

Hola Primavera (Hello Spring) 17
Paranubes Rum/Mezcal/Falernum/Campari/Lime/Spicy Strawberry Syrup

Yardman Pimms 17
Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer

Love Me Now 16
Cognac/Apple Brandy/Lemon/Honey/Mixed Berry Shrub/Orange Liqueur

Fiesta de Elote 16
Blanco Tequila/Nixta/Cocchi Americano/Sorrel Liqueur/Ginger beer/Lemon

The Hook, Line, and Sinker 17
Pinhook Bourbon/Cognac/East Indian Sherry/Hazelnut/Nocino/Coconut

Yellow Jester 17
Bounty White Rum/Genepy Liqueur/Grand Marnier/Pineapple/Lime

Summer Lovin' 17
Watermelon Grey Goose/Basil/Citrus/Sparkling

Kana Old Fashioned (Limited) 25
Duck Fat Washed Rabbit Hole Bourbon/Steen's/Sorel/Creole Bitters

Hurricane Larry (Frozen) 20 / 28
Compalli white & dark rum/Galliano Aperitivo/Guanabana Liqueur/
Passionfruit/Orange/Lime (Limit 2 per guest)
***Make it a Category 5 with a float of 151 +6**

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
House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime
***make it boozy with Bounty Rum* +8**

Garden Party 10
Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda
***make it boozy try the Botanist Gin +8**

Small Bites

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

First

- 18 Broiled Shrimp/Calabrian Chili Butter
- 23 Softshell Crab/Tomato Coconut Broth/Cucumbers
- 17 Fish Collar/Passionfruit Glaze/Pickapeppa Salsa
- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette/Sesame (v)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 14 Smoked Fish Dip/Seeded Lavash/Pickled Jalapenos

(s) Constains 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/Spring 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/Scallions
- 36 Crispy Whole Branzino/Shrimp Burre Blanc/Taro Gratin

Dessert

- 11 Mango Crème Brûlée/Coconut/Berries
- 12 Coconut Flan/Papaya/Lime/Rum Cake Crumble
- 12 Bread Pudding/Pineapple/Apple Curd
- 12 Bolivian Chocolate Cake/Passionfruit Curd/Cashew Brittle
- 6 Daily selection of Ice Cream or Sorbet