

Cocktails

Wine

Sparkling

Champagne/ Henriot /Souverain Brut/France/NV	30 / 150
Prosecco Brut Rose/ Toressella /Veneto/NV	12 / 60
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14 / 56

Still Rosé

Blend/ Côtes Mas /Rosé Aurore/Pays D'Oc/2024	13 / 60 (1L)
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White

Arneis/ Angelo Negro /Unfiltered/NV	14 / 56
Pinot Grigio/ Pullus /Stajerska, Slovenia/2024	13 / 52
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2023	17 / 68
Sancerre/ Comte de la Chevaliere /France/2024	25 / 100

Red

Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	16 / 64
Chateaufneuf du Pape/ Maison la Berthaud e/Vielles Vignes/2020	24 / 96
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17 / 68
Nebbiolo/ Famiglia Rivetti /Langhe 2023	15 / 60
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2022	20 / 80

Beer/Cider

Lager/ Red Stripe /Jamaica	7
Lager/ Urban South /Paradise Park/New Orleans, LA	7
Extra Stout/ Guinness /Dublin, Ireland	7
Hazy IPA/ Gnarly Barley /Jucifer/Hammond, LA	7
Dry Cider/ Shacksbury /Vermont, USA	7

Lucian Gold Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	16
Ti' Martini Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow	17
Spring Fling Lemongrass Vodka/Lime Aperitif/Jasmine/White Tea/Soda Water	16
Pineapple Under the Sea Mezcal/Genepy/Lime/Pineapple/Coconut	17
Sky Juice (Frozen) Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg	16
Hurricane Buster (Frozen) Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	18
Ole Time Ting Blended and Islay Single Malt Scotch/Coconut Vermouth	18
Queen's Cup Gin/Midori/Gentian Aperitif/Ginger	16
Wray & Zing Wray and Nephew/White Grapefruit Soda	17
Love Fool (Milk Clarified) Tequila/Cacao Rum/Strawberry/Passionfruit/Bergamot	17

Non-Alc and Mocktails

Sparkling Tea/ Unified Ferments /Jasmine Green/U.S.A	10/40
NA-IPA/ Athletic /Run Wild/U.S.A	7
Sorrel Tea Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy add Bounty Rum +8</i>	8
Ginger Turmeric Lemonade Lemonade/Ginger/Turmeric <i>*make it boozy add Titos +8</i>	10
Tell Tale Heart Strawberry Balsamic Shrub/Tonic Water <i>*make it boozy add Cava +5</i>	8

April 6, 2026

Small Bites

- 8 Buttermilk Biscuits/Honey Butter/Bacon Butter (2 per order)
- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 6 Blackened Pig Ears/Smoked Aioli

First

- 17 Fish Collar/Fish Sauce Caramel/Jerk Peanuts (n)
- 17 Tuna Crudo/Mango/Dasheen Chips
- 13 Local Green Salad/Crispy Yams/Soft Herbs (gf*) (v*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 15 Smoked Fish Dip/Tostones/Pickles

(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.

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 40 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 25 Ital Stew/Cauliflower/Chive Roti (v*)
- 34 Semolina Dumplings/Crawfish/Run Down Sauce/Soft Herbs
- 36 Market Fish/Jamaican Pepperpot/Spring Vegetables (gf)

"Just Feed Me"

\$85 per Guest

Full Table Participation Required

\$15 upcharge per guest for Curried Goat

Chef Nina's Cookbook available for purchase here. Ask your server for details

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