

## WINE

### *Sparkling*

Cava / Arte Latino	10 / 40
Rosé Prosecco / Torresella	12 / 48
Champagne Brut/ Nicholas Feuillatte	22 / 88

### *White*

Rosé/La Fete/Côtes de Provence	15 / 60
Grüner Veltliner/Loimer/Lois/Kamptal, Austria	15 / 60
Chenin Blanc/Les Charmes/Vouvray	15 / 60
Chardonnay/Oak Farm/ Lodi, CA	16 / 64
Vermentino/Sassoregale/Tuscany	13 / 52
Pinot Gris/Boucaner/Columbia Valley, WA	13 / 52

### *Red*

Pinot Noir/Justin Girardin/Burgundy	15 / 60
Cabernet Sauvignon/Daou/Paso Robles	15 / 60
Sangiovese/Banfi/Stil Novo/Tuscany	13 / 52
Tempranillo Blend/Olivier Rivière/Rayos Uva/Rioja	14 / 56
Montepulciano/Tiberio/Abruzzo, Italy	16 / 64

## BEER

Hefe Weissbier/Weißenstephaner/Freising, Germany	8
Pilsner/Urban South/Paradise Park/NOLA	7
Kölsch/Port Orleans/Kennerbrau/NOLA	7
IPA/Southern Prohibition/Crowd Control/Hattiesburg, MS	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Amber Ale/Parish/South Coast/Broussard, LA	7
Sour/Southern Prohibition/Ruby Slippers/Hattiesburg, MS	7
Parish Brewing/Grand Reserve/Barleywine/750ml	30

## Cocktails

<b>I'm Not Dead Yet</b>	<b>16</b>
Pinhook Bourbon/Moscatel/Amaro/Cocchi Bianco	
<b>CL Daiquiri</b>	<b>16</b>
Plantation OFTD/Clairin Sajous/Three Roll Spiced/Lime	
<b>Bowler Hat</b>	<b>15</b>
Beefeater Gin/Cap Corse Blanc/Pineau des Charantes/Orange Bitters	
<b>Curiouser and Curiouser</b>	<b>16</b>
Rabbit Hole PX Finished Bourbon/Sherry/Campari/Pineapple/Lime	
<b>Last Stag</b>	<b>15</b>
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
<b>Aye Macao</b>	<b>15</b>
Gunpowder Irish Gin/Roku Gin/Pineapple/Almond/Gentian	
<b>Way Apio</b>	<b>15</b>
Cimarron tequila/Celery/Genepy/Salers Aperitif	
<b>House of Zanzibar</b>	<b>16</b>
Cruzan Black Strap Rum/Tempus Fugit Banana/Angostura Bitters/Orgeat/Lime/Orange	
<b>Sherry Cobbler</b>	<b>14</b>
Valdespino Amontillado Sherry/Fino Sherry/Lemon/Canteloupe	
<b>Penny Bunny</b>	<b>22</b>
Absolut Elix/Chinola/Nicolas Feuillatte/Molé Bitters	

## Small Bites

- 6 Scallion & Jalapeño Hushpuppies/Cilantro Crema (g)
- 5 Blackened Pig Ears/Smoked Aioli (g)
- 6 Buttermilk Biscuits/Honey & Bacon Butter (g)  
(2 per order)
- 9 Smoked Fish Dip/Jerk Pineapple/Lavash (g)
- 11 Conch/Jerk Pineapple/Milk Bread (g)

## First

- 14 Chilled Corn & Saffron Soup
- 16 Marinated Crab Fingers/Chili Aioli
- 17 Hamachi/Compressed Peaches/Potlikker Vinaigrette (g)
- 17 Tuna Ceviche/Leche de Tigre/Yucca (g)
- 17 Broiled Shrimp/Calabrian Butter
- 14 Little Gem Lettuce/Cilantro Coconut Dressing/  
Crispy Shallots (g)

## Second

- 30 Scialatielli/Gulf Shrimp/Corn (g)
- 35 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 29 Hot Fire Chicken/Bread Pudding/Slaw (g)
- 31 Pork Belly/Plantain Purée/Pickled Pepper Sauce (g)
- 32 Gulf Fish/Coconut-Tomato Broth/Okra
- 22 Blackened Summer Vegetables/Cashew Cream/Salsa Verde (n)

## Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 12 Peaches & Coconut Panna Cotta/Rum Cake (g)
- 12 Bolivian Chocolate Cake/Passionfruit/Cashews (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

*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.*

(n)Contains Tree Nuts    \*\*Contains Egg (g) contains gluten

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

*Follow this QR code to our  
full wine and sprints lists.*

