

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

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
Bock/Karbach/Jukebock/Houston, TX	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

I'm Not Dead Yet	16
Pinhook Bourbon/Moscatel/Amaro/Cocchi Bianco	
CL Daiquiri	16
Plantation OFTD/Clairin Sajous/Three Roll Spiced/Lime	
Bowler Hat	15
Beefeater Gin/Cap Corse Blanc/Pineau des Charantes/Orange Bitters	
Curiouser and Curiouser	16
Rabbit Hole PX Finished Bourbon/Sherry/Campari/Pineapple/Lime	
Last Stag	15
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
Aye Macao	15
Roku Gin/Pineapple/Almond/Gentian	
Way Apio	15
Cimarron tequila/Celery/Genepy/Salers Aperitif	
Plinko Pachinko	16
Tottori Japanese Whisky/Carpano Bianco/Averna/Fernet	
House of Zanzibar	16
Cruzan Black Strap Rum/Tempus Fugit Banana/Angostura Bitters/Orgeat/Lime/Orange	
Sherry Cobbler	14
Manzanilla Sherry/Fino Sherry/Canteloupe	
Penny Bunny	22
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 Duck Liver Mousse Éclair/Fromage Cream/
Pickled Cherries (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

- 29 Scialatielli/Gulf Shrimp/Corn (g)
- 35 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 33 Hot Fire Chicken/Bread Pudding/Collards & Peas (g)
- 31 Pork Belly/Plantain Purée/Pickled Pepper Sauce (g)
- 31 Gulf Fish/Coconut/Okra/Tomatoes
- 20 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.

