

DINNER



Flights & Bites

Enjoy a seasonal curated flight and pair it with any snack for \$28 per person



SNACKS & SHAREABLES

MARINATED OLIVES** GF V VE
confit garlic, fennel, orange olive oil 6

CAJUN CAVIAR DEVEILED EGGS GFa
crispy capers, cayenne, chives 10

PUB CHEESE DIP
baked cheddar cheese dip, white wine & caramelized onion jus, grilled sourdough 12

TUNA TARTARE
smoked tomato vin, smashed cucumbers, caper salsa verde, tobiko, kettle chips 18

IBERICO CHORIZO FILLED DATES GF
spiced Creole cream cheese, sherry gastrique, parmesan, green onion 8

BRUSSELS SPROUTS V VEa
shaved parmesan, garlic aioli 12

BLACK TRUFFLE FRIES V VEa
parsley, fresh garlic, black peppercorn & parmesan aioli 10

LOUISIANA CRAWFISH BEIGNETS
sweet red pepper aioli, house pickles 13

PORK BELLY & CORN FRIED OYSTERS
Crystal glaze, pickled okra, gorgonzola, buttermilk ranch 15

CAJUN CARROTS GF V VEa
buttermilk ranch, pumpkin seeds, barbecue seasoning, dill 10

FIG & GOAT CHEESE FLATBREAD V VEa
fig jam, goat cheese, caramelized onions, balsamic reduction, petite salad 17

MARGHERITA FLATBREAD V
marinara, fresh mozzarella, hot honey drizzle, fresh basil 15

Charcuterie & Cheese combine 2, 4, or 6 | served with bread & accoutrements

- SALAME ROSA, ode to salame cotto, pistachios 9
- SPICY CAPICOLLO, marbled, red pepper, fennel 9
- CHORIZO IBERICO, acorn nuttiness, complex, sweet 11
- SPICY SALAME, paprika, garlic, smoky 10
- SPECK ALTO ADIGE, delicate, beech wood smoked ham 8

- CAMEMBERT LE POMMIER, classic, rich, bloomy, earthy 9
- FLORY'S TRUCKLE CHEDDAR, sharp, grassy, buttery 10
- L'AMUSE SIGNATURE GOUDA, crunchy, nutty, caramel 10
- HUMBOLT FOG, creamy, citrusy, peppery, fresh 10
- GORGONZOLA PICCANTE, smooth, salty, spicy, blue 9

SOUPS & SALADS + grilled chicken 6 + sauteed shrimp 9 + crispy oysters 9 + grilled steak 10

CORN & CRAB BISQUE GF
grilled corn, sherry butter, local crab
cup 10 | bowl 15

SMOKED DUCK & ANDOUILLE GUMBO
duck fat roux, jasmine rice, green onion
cup 10 | bowl 15
**sub Creole style potato salad*

SUNFLOWER ARUGULA SALAD GF V VEa
sunflower seeds, parmesan, lemon zest, olive oil 12

BALSAMIC BEETS & FRESH FETA GF V VEa
smashed cucumbers, avocado, mint, pumpkin seeds 13

LITTLE GEM SALAD GF
everything seeds, gorgonzola, heirloom tomatoes, cucumbers, bacon, buttermilk ranch 14

MAINS

SHORT RIB RAGU & PAPPARDELLE
red wine braised short rib, stewed tomatoes, rosemary, parmesan 26

WILD MUSHROOM & SHRIMP RISOTTO GF
white gulf shrimp, arborio rice, parmesan broth, truffle cream, sherry reduction 26

CRISPY DUCK CONFIT GFa
smoked white beans, heirloom tomatoes, basil pistou, citrus gremolata 36

REDFISH AMANDINE GF
French green beans, sweet corn, lemon brown butter, almond chili crisp 32

BOURBON GLAZED PORK CHOP GF
12 oz. Duroc pork chop, goat cheese grits, collard greens, grilled grapes, whole grain mustard seeds 30

FILET MIGNON
grilled 8 oz. tenderloin, mushroom duxelles, maître d'hôtel butter, port wine demi, smashed fingerlings 50

SANDWICHES

CORNFLAKE-FRIED CHICKEN SANDWICH
brioche bun, dill pickle slaw, aged hot sauce, garlic aioli 17

Served with fries
Substitutions: arugula salad 1 | Creole style potato salad 1 | brussels sprouts 2 | cajun carrots 3 | fresh fruit 3 | gluten free bread 3 | truffle fries 3 | malt vinegar chips 1

WINE PUB BURGER
8 oz. short rib patty, gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato 19

**Make it vegetarian with the Impossible(TM)*

EXECUTIVE CHEF AMY MEHRTENS

GF=Gluten Free V=Vegetarian VE=Vegan VEa=Vegan Option Available ** may contain pits An automatic gratuity of 20% is applied to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We only use seafood sourced from sustainable fisheries located in American waters.