

SNACKS + SHAREABLES

MARINATED OLIVES** GF V VE
rosemary & balsamic | 6

BRUSSELS SPROUTS GF V
grated parmesan with garlic aioli | 8

BLACK TRUFFLE FRIES V
parsley, fresh garlic with
black peppercorn & parmesan aioli | 9

CAJUN CARROTS GF V
buttermilk ranch, toasted pecans, tender herbs | 7

FIG & GOAT CHEESE FLATBREAD V
fig preserves, goat cheese, micro arugula,
balsamic glaze | 15

MARGHERITA FLATBREAD V
tomato sauce, garlic, fresh mozzarella, basil | 11

BIANCA FLATBREAD V
olive oil, oregano, garlic, three cheeses | 11
add: charcuterie 3

BURRATA & HEIRLOOM TOMATOES V
caponata, basil, balsamic | 11

CHEF'S CHARCUTERIE & CHEESE BOARD**

2 meats, 2 cheeses & accompaniments | 18 OR 3 meats, 3 cheeses & accompaniments | 24

SOUPS + SALADS

add: chicken 5 | wild American shrimp 8 | steak 11

CHICKEN & BOUDIN GUMBO

sm 8 | lg 12

FRENCH SHALLOT SOUP

crostini, gruyère, pub cheese, thyme

sm 7 | lg 10

SUNFLOWER ARUGULA SALAD

 GF V

parmesan, lemon zest, olive oil, black pepper, sunflower seeds

sm 7 | lg 10

BERRY & PECAN SALAD

 GF V

candied pecans, mixed berries, goat cheese,
tender greens, honey citrus vinaigrette

sm 8 | lg 11

BRUNCH MAINS

CROQUE MADAME

sliced ham, gruyère cheese, dijonnaise, cheese sauce, sunny side up egg on sourdough | 12

THYME & TRUFFLE FRITTATA ^{GF V}

roasted mushrooms, aged cheddar, potatoes, whipped garlic & sweet red pepper sauce | 12

CORNFLAKE-FRIED CHICKEN & WAFFLE

free-range Amish chicken breast, cornbread waffle, rosemary gravy, cayenne honey, salted butter | 14

WILD AMERICAN SHRIMP & GRITS

Creole spiced tomato gravy, rosemary, lemon, stone ground grits, roasted peppers, pickled onion | 28

GULF FISH AMANDINE ^{GF}

champagne vin blanc, brown butter almonds, leeks, greens, tobiko | 28

BEIGNETS ^V

three flaky French doughnuts dusted in powdered sugar | 6

SANDWICHES

Sandwich and burger come served with petite arugula salad or fries
substitute: brussels sprouts 2 | cajun carrots 3 | fresh fruit 2

CORNFLAKE-FRIED CHICKEN SANDWICH

brioche bun, dill pickle slaw, aged hot sauce, garlic aioli | 16

WAGYU BURGER

8 oz. Wagyu ground beef, gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato | 17

MAKE IT VEGETARIAN WITH THE IMPOSSIBLE®