



# 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 DEVILED 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 GRILLED DATES** GF  
lemon goat cheese, almond-chorizo crunch, petite herbs, paprika oil 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, seed crunch, barbecue seasoning, dill 10

**FIG & GOAT CHEESE FLATBREAD** V VEa  
fig jam, goat cheese, red 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*

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

+ white anchovies 3 + grilled chicken 6 + smoked salmon 8 + sauteed shrimp 9 + crispy oysters 9 + grilled steak 12

**CORN & CRAWFISH BISQUE** GF  
grilled corn, sherry butter, local crawfish cup 9 | bowl 14

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

**PONCHATOUA STRAWBERRY** GF V VEa  
mixed greens, sugar snaps, goat cheese, pistachios, lemon vinaigrette 14

**BALSAMIC BEETS & FRESH FETA** GF V VEa  
smashed cucumbers, avocado, mint, seed crunch 13

**LITTLE GEM CAESAR**  
parmesan, basil caesar dressing, brown butter chili croutons 13

### MAINS

**SHORT RIB RAGU & PAPPARDELLE**  
red wine braised short rib, stewed tomatoes, basil pesto, parmesan 26

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

**CRISPY DUCK CONFIT** GFa  
jasmine dirty rice, strawberry pepper relish, demi glace 36

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

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

**STEAK & FRITES**  
grilled 6oz bavette, mushroom duxelles, maître d'hôtel butter, port wine demi, battered fries 38

### SANDWICHES

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

**WINE PUB BURGER**  
doublestack short rib patties, Gruyère, caramelized onions, cabernet aioli, lettuce, tomato, pickles, brioche 19

All sandwiches and burgers come served with fries.

\$3 Substitutions: side salad | potato salad | brussels sprouts | cajun carrots | fresh fruit | gluten free bread | truffle fries | malt vinegar chips | 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 6 or more.

Maximum of 4 payments per table.

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.

# COCKTAILS

## CV MARGARITA 16

Maestro Dobel CV Selection, Cointreau, lime, agave, charcoal salt rim, beet float

## GENTLE SAGE \* 14

Hendrick's Gin, grapefruit, lemon, sage syrup, Peychaud's bitters

## STRAWBERRY SPRITZ 14

Copper Vine NZ Sauvignon Blanc, St. Germain, lemon, strawberry

## CAPRI SUN-GRIA 12

Riesling, peach liqueur, lemon, orange, cayenne honey

## LAVENDER MULE \* 16

Gentilly Gin, White Port, Lavender, Lemon, Ginger beer

## CUCUMBER BASIL GIMLET 15

Cucumber St. Roch Vodka, lime cordial, basil

## LYCHEE & ROSE PISCO SOUR 16

Pisco, lychee liqueur, lime, rose water

## FROZEN PINK LEMONADE 14

Copper Vine Rose, house-made limoncello, grenadine

\* Mocktail | \$10

## BY THE GLASS

### From the Tap

#### WHITE

##### Sauvignon Blanc

- |   |                                     |   |    |    |    |
|---|-------------------------------------|---|----|----|----|
| 1 | Copper Vine - Marlborough, NZ       | 5 | 10 | 15 | 45 |
| 2 | Copper Vine - North Coast, CA, 2023 | 5 | 10 | 15 | 45 |

##### Chardonnay

- |   |  |   |    |    |    |
|---|--|---|----|----|----|
| 3 | Copper Vine - Monterey, CA, 2023         | 6 | 12 | 18 | 54 |
| 4 | Knuttel Family - Russian River, CA, 2023 | 7 | 14 | 21 | 63 |

##### Riesling

- |   |   |   |   |    |    |
|---|---|---|---|----|----|
| 5 | Pacific Rim - Columbia Valley, WA, 2022 | 4 | 8 | 12 | 36 |
|---|---|---|---|----|----|

##### Pinot Grigio

- |   |                          |   |   |    |    |
|---|--------------------------|---|---|----|----|
| 6 | Copper Vine - Puglia, IT | 4 | 8 | 12 | 36 |
|---|--------------------------|---|---|----|----|

#### ROSÉ

##### Grenache/Cinsault/Syrah

- |   |                        |   |    |    |    |
|---|------------------------|---|----|----|----|
| 7 | Copper Vine - Lodi, CA | 4 | 8  | 12 | 36 |
| 8 | Copper Vine - FR       | 6 | 12 | 18 | 54 |

#### RED

##### Cabernet Sauvignon

- |    |                                      |   |    |    |    |
|----|--------------------------------------|---|----|----|----|
| 9  | Copper Vine - CA, 2022               | 5 | 10 | 15 | 45 |
| 10 | Martin Ray - Sonoma County, CA, 2020 | 8 | 16 | 24 | 72 |

##### Pinot Noir

- |    |                                   |   |    |    |    |
|----|-----------------------------------|---|----|----|----|
| 11 | Copper Vine - Monterey, CA, 2023  | 5 | 10 | 15 | 45 |
| 12 | Knuttel Family - Sonoma, CA, 2021 | 8 | 16 | 24 | 72 |

##### Merlot

- |    |                               |   |    |    |    |
|----|-------------------------------|---|----|----|----|
| 13 | Copper Vine - Napa Valley, CA | 6 | 12 | 18 | 54 |
|----|-------------------------------|---|----|----|----|

##### Red Blend

- |    |                  |   |   |    |    |
|----|------------------|---|---|----|----|
| 14 | Copper Vine - CA | 4 | 8 | 12 | 36 |
|----|------------------|---|---|----|----|

##### Malbec

- |    |                           |   |   |    |    |
|----|---------------------------|---|---|----|----|
| 15 | Copper Vine - Mendoza, AR | 4 | 8 | 12 | 36 |
|----|---------------------------|---|---|----|----|

##### Sangiovese

- |    |                                  |   |    |    |    |
|----|----------------------------------|---|----|----|----|
| 16 | Copper Vine - Emilia-Romagna, IT | 5 | 10 | 15 | 45 |
|----|----------------------------------|---|----|----|----|



2.5 oz.  
HALF GLASS



5 oz.  
FULL GLASS



8 oz.  
GLASS + A HALF



750 ml  
BOTTLE

*Flights* Enjoy a seasonal curated flight | \$15 for three 2.5 oz pours

#### THE FAVORITES

- Pinot Grigio - Copper Vine, Puglia
- Chardonnay - Copper Vine, Monterey
- Pinot Noir - Copper Vine, Monterey

#### EASY SIPPIN'

- Pinot Grigio - Copper Vine, Puglia
- Grenache/Cinsault/Syrah Rosé - Copper Vine, FR
- Sauvignon Blanc - Copper Vine, Marlborough, NZ

#### BLANC SLATE

- Sauvignon Blanc - Copper Vine, North Coast
- Chardonnay - Copper Vine, Monterey
- Pinot Grigio - Copper Vine, Puglia

#### RED, BOLD & BEAUTIFUL

- Malbec - Copper Vine, Mendoza
- Merlot - Copper Vine, Napa Valley, CA
- Cabernet Sauvignon - Copper Vine, CA

### From the Cellar

#### SPARKLING

- |    |  |   |    |    |    |
|----|--|---|----|----|----|
| 17 | <b>Brut</b>  | 7 | 14 | 21 | 63 |
|    | Alice "Doro Nature" Prosecco Superiore DOCG - Veneto, IT, 2021 |   |    |    |    |
| 18 | <b>Brut</b>  | 5 | 10 | 15 | 45 |
|    | Days of Our Youth "The Diver" - CA, USA                        |   |    |    |    |
| 19 | <b>Brut Rosé</b>   | 8 | 16 | 24 | 72 |
|    | Dopff & Irion "Crémant d'Alsace" - Alsace, FR                  |   |    |    |    |

#### WHITE

- |    |   |   |    |    |    |
|----|---|---|----|----|----|
| 20 | <b>Txakolina Blend</b>                                    | 8 | 14 | 20 | 56 |
|    | Ameztoi Getariako Txakoli - Getariako Txakolina, ES, 2023 |   |    |    |    |
| 21 | <b>Moscato</b>  | 6 | 12 | 18 | 54 |
|    | Foris Vineyards - OR, USA 2023                            |   |    |    |    |
| 22 | <b>Sauvignon Blanc</b>                                    | 8 | 18 | 28 | 81 |
|    | Thierry Merlin-Cherrier - Sancerre, FR, 2022              |   |    |    |    |
| 23 | <b>Gewürztraminer, Riesling</b>                           | 7 | 14 | 21 | 63 |
|    | Ovum "Big Salt" - OR, USA, 2022                           |   |    |    |    |
| 24 | <b>Chardonnay</b>   | 8 | 16 | 24 | 72 |
|    | Jean-Jacques Girard - Bourgogne, FR 2022                  |   |    |    |    |

#### RED

- |    |   |   |    |    |    |
|----|---|---|----|----|----|
| 25 | <b>Pinot Noir</b>   | 8 | 16 | 24 | 72 |
|    | Jean-Jacques Girard - Burgundy, FR, 2023                              |   |    |    |    |
| 26 | <b>Montepulciano</b>  | 8 | 16 | 24 | 72 |
|    | Torre Zambra Montepulciano - Abruzzo, IT, 2021                        |   |    |    |    |
| 27 | <b>Barbera</b>  | 8 | 14 | 20 | 56 |
|    | Scarpa "Casascarpa" Barbera d'Asti - Piemonte, IT, 2021               |   |    |    |    |
| 28 | <b>Rhône Blend</b>  | 7 | 14 | 21 | 63 |
|    | Domaine Jaume "Côtes du Rhône" - Vinsobres, FR, 2022                  |   |    |    |    |
| 29 | <b>Gamay</b>  | 6 | 12 | 18 | 54 |
|    | Château de Corcelles Brouilly "Vielles Vignes" - Beaujolais, FR, 2022 |   |    |    |    |
| 30 | <b>Tempranillo</b>  | 8 | 16 | 24 | 72 |
|    | Luberri "Biga" Rioja - Rioja, ES, 2020                                |   |    |    |    |
| 31 | <b>Sangiovese</b>   | 7 | 14 | 21 | 63 |
|    | Basilica Cafaggio Chianti Classico - Tuscany, IT, 2022                |   |    |    |    |
| 32 | <b>Bordeaux Blend</b>   | 7 | 14 | 21 | 63 |
|    | Château Rocher Calon Montagne St. Emilion - Bordeaux, FR, 2021        |   |    |    |    |

## Beer

- |  |   |   |   |
|--|---|---|---|
| Gnarly Barley <b>Jucifer</b> , Juicy Hazy IPA        | 7 | Parish Brewing Co. <b>Canebrake</b> , Wheat Ale       | 6 |
| Urban South <b>Who Dat</b> , Golden Ale              | 6 | Parish Brewing Co. <b>Sips</b> , Berliner             | 8 |
| Urban South <b>Paradise Park Light</b> , Lager Light | 5 | Athletic Brewing Co. <b>Upside Dawn</b> , Golden (NA) | 6 |
| Urban South <b>Po-Boy Fest</b> , Amber Lager         | 6 | Athletic Brewing Co. <b>Free Wave</b> , Hazy IPA (NA) | 6 |