

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

MAINS

*All sandwiches and burgers 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®

CHICKEN PICCATA

chicken breast medallions, artichoke hearts, parsley, capers, lemon,
fresh pasta, chicken jus | 24

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

STEAK FRITES

8 oz. filet, battered fries, green onion chimichurri | 39