



# LUNCH

## 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

**BACON WRAPPED DATES** GF  
cayenne honey, rosemary cream cheese,  
pumpkin seeds 8

**BRUSSELS SPROUTS** V VEa  
shaved parmesan, garlic aioli 12



*Summer Flights & Bites*  
Enjoy a seasonal curated flight and pair it  
with any snack for \$28 per person

**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, bbq 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 8

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 + sautéed 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  
sunflower seeds, parmesan, lemon zest, olive oil 12

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

**CHOPPED ROMAINE SALAD** GF  
everything seeds, gorgonzola, heirloom tomatoes,  
cucumbers, bacon, buttermilk ranch 14

*Pick Two*  
combine two selections 15

**SALAD**  
balsamic beets & feta  
sunflower arugula  
Creole style potato salad

**SOUP**  
duck & andouille gumbo  
corn & crab bisque

**HALF SANDWICH**  
creole tomato  
LA crawfish grilled cheese  
cochon de lait cuban

## SANDWICHES

**CREOLE TOMATO SANDWICH** V  
fresh mozzarella, basil pesto, cane cured sundried  
tomato, seasonal tomatoes, toasted ciabatta 13  
+ grilled chicken 6

**LOUISIANA CRAWFISH GRILLED CHEESE**  
aged cheddar, provolone, smoked tomatoes,  
mustard remoulade, sourdough bread 14

**CORNFLAKE-FRIED CHICKEN SANDWICH**  
brioche bun, dill pickle slaw, aged hot sauce,  
garlic aioli 16

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

## MAINS

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

**GULF SHRIMP RISOTTO** GFa  
capicollo, petite peas, mint, arborio rice, parmesan broth,  
savory lemon whip 26

**COCHON DE LAIT CUBAN**  
slow roasted pork, ham, gruyère cheese, bread & butter  
mirliton pickles, aged hot sauce, yellow mustard 14

**WINE PUB BURGER**  
8 oz. short rib patty, gruyère, caramelized onions, dijon  
mustard, lettuce, seasonal tomato 18  
*\*Make it vegetarian with the Impossible(TM)*

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

**STEAK & FRITES**  
grilled 6oz flat iron steak, mushroom duxelles, maître d'hôtel  
butter, port wine demi, battered fries 29

### 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.