

SNACKS + SHAREABLES

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

JUMBO LUMP CRAB DEVEILED EGGS | 8 GF

LA CRAWFISH BEIGNETS
 Meyer lemon aioli, sweet corn & crawfish filling,
 chow chow | 11

BRUSSELS SPROUTS GF V
 grated parmesan with garlic aioli | 8

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

COCHON DE LAIT DEBRIS FRIES
 smoked pork, mozzarella curds, green onions,
 apple pork demi | 12

FILET MIGNON BROCHETTE
 sweet pepper whipped garlic, forest glaze,
 wild mushrooms | 14

GNOCCHI AU GRATIN V
 smoked gouda, gruyere, and parmesan gremolata | 9

TUNA TARTARE & CAVIAR
 avocado, cucumber, lemon & white truffle vinaigrette | 14

PORK BELLY & CORN FRIED OYSTERS GF
 crystal glaze, pickled okra, blue cheese crumbles,
 buttermilk dressing | 12

BACON WRAPPED DATES GF
 rosemary honey, cream cheese, pecans | 7

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 | crispy oysters 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

BLACKENED TUNA NIÇOISE SALAD GF
 pickled tomatoes, olives, red onion, legumes, boiled egg,
 dill, tender greens, lemon vinaigrette | 13

ANCIENT GRAINS & SUGARCANE SALAD GF
 golden beets, crispy bacon, fresh cheese, dried fruit, pumpkin seeds,
 hearty greens, sugarcane vinaigrette | 13

PICK TWO

COMBINE TWO SELECTIONS BELOW | 13

Salad

BERRY & PECAN SALAD
 SUNFLOWER ARUGULA

Half Sandwich

CREOLE TOMATO SANDWICH
 LA CRAWFISH GRILLED CHEESE
 COCHON DE LAIT CUBAN
 THE GREEN VINE SANDWICH

Soup

CHICKEN & BOUDIN GUMBO
 FRENCH SHALLOT SOUP

SANDWICHES

All sandwiches and burgers come served with petite arugula salad or fries.

substitute: brussels sprouts 2 | cajun carrots 3 | fresh fruit 2

CREOLE TOMATO SANDWICH ^V

fresh mozzarella, basil pesto, cane cured sun dried tomato,
seasonal tomatoes, toasted ciabatta | 12

THE GREEN VINE ^{VE}

plant-based burger, sweet red pepper spread, tomato,
sprouts, charred onion relish, sunflower seeds,
toasted ciabatta | 15

LA CRAWFISH GRILLED CHEESE

crawfish tails, aged cheddar, provolone, slow roasted tomatoes,
mustard remoulade, sourdough bread | 13

CORNFLAKE-FRIED CHICKEN SANDWICH

brioche bun, dill pickle slaw, aged hot sauce,
garlic aioli | 13

COCHON DE LAIT CUBAN

slow roasted pork, ham, gruyère cheese,
bread & butter mirliton pickles, aged hot sauce, yellow mustard | 13

WAGYU BURGER

8 oz. Wagyu ground beef, gruyère, caramelized onions,
dijon mustard, lettuce, seasonal tomato | 16

MAKE IT VEGETARIAN WITH THE IMPOSSIBLE®

MAINS

add: crawfish tails 8 | jumbo lump blue crab 9

HERB ROASTED MUSHROOM PASTA ^V

Cognac, fresh fettuccini, parmesan cream, poached egg

sm 15 | lg 22

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

CRAWFISH & ANDOUILLE GNOCCHI

potato gnocchi, tomatoes, greens, herb butter, miso broth

sm 19 | lg 24

CHICKEN PICCATA

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

GULF FISH AMANDINE ^{GF}

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

FILET MIGNON & FRITES

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