

LUNCHmenu

SNACKS & SHAREABLES

MARINATED OLIVES** GF V VE

rosemary & balsamic 6

CAJUN CAVIAR DEVILED EGGS GF

chicken skin cracklin', cayenne, chives 9

SMOKED GULF FISH DIP

white remoulade, fried saltines, house pickles, ikura roe 11

GULF FISH CRUDO GF

avocado, jalapeño, lime & shallot salsa cruda 15

FILET MIGNON TARTARE

shallots, capers, brandy, cured egg yolk, garlic aioli, crostinis 18

BACON WRAPPED DATES GF

cayenne honey, rosemary cream cheese, pumpkin seeds 8

BRUSSELS SPROUTS GF V VEa

grated parmesan, garlic aioli 9

BLACK TRUFFLE FRIES V VEa

parsley, fresh garlic, black peppercorn & parmesan aioli 10

LOUISIANA CRAWFISH BEIGNETS

Meyer lemon aioli, chow chow 12

SOUPS & SALADS

+ *Joyce Farms chicken* 6 + *wild American shrimp* 9 + *crispy oysters* 9 + *steak* 10

FRENCH SHALLOT SOUP

croutons, pub cheese, gruyère, thyme cup 8

SMOKED DUCK & ANDOUILLE GUMBO

duck fat roux, jasmine rice, green onion cup 9 | bowl 14

SUNFLOWER ARUGULA SALAD GF V VEa

parmesan, lemon zest, olive oil 11

PORK BELLY & CORN FRIED OYSTERS GF

Crystal glaze, pickled okra, blue cheese, buttermilk dressing 13

BURRATA & EGGPLANT CAPONATA V VEa

basil, balsamic, crostinis 12

CAJUN CARROTS GF V VEa

buttermilk ranch, pumpkin seeds, barbecue seasoning, dill 8

FIG & GOAT CHEESE FLATBREAD V VEa

micro arugula, balsamic glaze 16

+ *caramelized onions* 2

MARGHERITA FLATBREAD V

tomato sauce, fresh mozzarella, basil 12

BIANCA FLATBREAD V

olive oil, oregano, garlic, three cheeses 12

+ *capicola* 3

CHARCUTERIE BOARD**

Chef's selection of 3 meats, house pickles, mustard, French bread 15

FINE CHEESE BOARD** V

Chef's selection of 3 cheeses, fig preserves, nuts, crackers 12

BALSAMIC BEETS & FRESH FETA GF V VEa

smashed cucumbers, avocado, mint, pumpkin seeds 12

CHOPPED ROMAINE SALAD GF

everything seeds, blue cheese, heirloom tomatoes, cucumbers, bacon, red onion, buttermilk ranch 13

Pick Two

combine two selections 14

SALAD

balsamic beets & fresh feta
sunflower arugula
potato salad

SOUP

duck & andouille gumbo
french shallot soup

HALF SANDWICH

creole tomato
the green vine
LA crawfish grilled cheese
cochon de lait cuban

SANDWICHES

+ *american, gruyère or provolone cheese* 2 + *avocado* 3 + *bacon* 3

CREOLE TOMATO SANDWICH V

fresh mozzarella, basil pesto, cane cured sundried tomato, seasonal tomatoes, toasted ciabatta 13

+ *Joyce Farms chicken* 6

THE GREEN VINE VE

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

LOUISIANA CRAWFISH GRILLED CHEESE

aged cheddar, provolone, smoked tomatoes, mustard remoulade, sourdough bread 14

Served with fries

Substitutions: arugula salad 1 | potato salad 1 | brussels sprouts 2 | cajun carrots 3 | fresh fruit 2 | gluten free bread 3 | truffle fries 3

MAINS

+ *wild American shrimp* 9 + *crispy oysters* 9 + *jumbo lump blue crab(1.5oz)* 12

SHORT RIB RAGU & PAPPARDELLE

red wine braised short rib ragu, stewed tomatoes, rosemary, parmesan 22

SAFFRON & WILD AMERICAN SHRIMP RISOTTO GF VEa

sherry sabayon, creamed arborio rice, umami broth, parmesan, pine nuts, bottarga 25

CORNFLAKE-FRIED CHICKEN SANDWICH

brioche bun, dill pickle slaw, aged hot sauce, garlic aioli 14

COCHON DE LAIT CUBAN

slow roasted pork, ham, gruyère cheese, bread & butter mirliton pickles, aged hot sauce, yellow mustard 14

WAGYU BURGER

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

**Make it vegetarian with the Impossible(TM)*

REDFISH AMANDINE GF

Champagne & tarragon cream, melted leeks, spinach, flying fish roe 29

FILET MIGNON & FRITES

8oz filet mignon, battered fries, charred green onion chimichurri 38

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.