



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

IBERICO CHORIZO FILLED DATES GF
spiced Creole cream cheese, sherry gastrique,
parmesan, green onion 8

BRUSSELS SPROUTS V VEa
shaved parmesan, garlic aioli 12



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

LITTLE GEM 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

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