

BRUNCH



Flights & Bites

Enjoy a seasonal curated flight and pair it with any snack for \$28 per person



SNACKS & SHAREABLES

MARINATED OLIVES** GF V VE

confit garlic, fennel, orange olive oil 6

CAJUN CAVIAR DEVILED 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 GRILLED DATES GF

lemon goat cheese, almond-chorizo crunch, petite herbs, paprika oil 8

BRUSSELS SPROUTS V VEa

shaved parmesan, garlic aioli 12

BLACK TRUFFLE FRIES V VEa

parsley, fresh garlic, black peppercorn & parmesan aioli 10

TRADITIONAL BEIGNETS V

three flaky French doughnuts dusted in powdered sugar 7

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, seed crunch, barbecue seasoning, dill 10

FIG & GOAT CHEESE FLATBREAD V VEa

fig jam, goat cheese, red 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

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

+ white anchovies 3 + grilled chicken 6 + smoked salmon 8 + sautéed shrimp 9 + crispy oysters 9 + grilled steak 12

CORN & CRAWFISH BISQUE GF

grilled corn, sherry butter, local crawfish cup 9 | bowl 14

SMOKED DUCK & ANDOUILLE GUMBO

duck fat roux, jasmine rice, green onion cup 10 | bowl 15

*sub Creole style potato salad

PONCHATOUA STRAWBERRY GF V VEa

mixed greens, sugar snaps, goat cheese, pistachios, lemon vinaigrette 14

BALSAMIC BEETS & FRESH FETA GF V VEa

smashed cucumbers, avocado, mint, seed crunch 13

LITTLE GEM CAESAR

parmesan, basil caesar dressing, brown butter chili croutons 13

Brunch Mains

FRITTER FRENCH TOAST V

griddled croissant bread pudding, vanilla custard, cane syrup, macerated berries 14

AVOCADO TOAST GF VE

housemade buckwheat bread, smashed avocado, pickled shallots, everything seeds, sprouts 13

COCHON DE LAIT GRITS GF

stone ground grits, collard greens, pork debris, two poached eggs, hollandaise 16

WINE PUB BREAKFAST

soft scrambled eggs & cheese, applewood bacon, golden potato hash, smoked tomatoes, petite croissant 18

CORNFLAKE-FRIED CHICKEN & WAFFLE

cornbread waffle, citrus cayenne honey, salted butter 16

JUMBO LUMP CRAB CAKE BENEDICT

two crab cakes lightly bound with holy trinity, white remoulade and panko, two poached eggs, hollandaise, crispy potatoes 29

STEAK & EGGS

6oz bavette, 2 eggs sunny side up, duxelles, herb butter, port wine demi, crispy potatoes 34

SANDWICHES

CROISSANT SANDWICH

fried egg, gruyere cheese, shaved rosemary ham, truffle aioli 14

CREOLE TOMATO SANDWICH V

fresh mozzarella, basil pesto, cane cured sundried tomato, seasonal tomatoes, toasted ciabatta 15

WINE PUB BURGER

doublestack short rib patties, Gruyère, caramelized onions, cabernet aioli, lettuce, tomato, pickles, brioche 18

CORNFLAKE-FRIED CHICKEN SANDWICH

brियोche bun, dill pickle slaw, aged hot sauce, garlic aioli 16

All sandwiches and burgers come served with fries.

\$3 Substitutions: side salad | potato salad | brussels sprouts | cajun carrots | fresh fruit | gluten free bread | truffle fries | malt vinegar chips | Impossible(TM)

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 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Maximum of 4 payments per table

We only use seafood sourced from sustainable fisheries located in American waters.

COCKTAILS

CV MARGARITA 16

Maestro Dobel CV Selection, Cointreau, lime, agave, charcoal salt rim, beet float

GENTLE SAGE * 14

Hendrick's Gin, grapefruit, lemon, sage syrup, Peychaud's bitters

STRAWBERRY SPRITZ 14

Copper Vine NZ Sauvignon Blanc, St. Germain, lemon, strawberry

CAPRI SUN-GRIA 12

Riesling, peach liqueur, lemon, orange, cayenne honey

LAVENDER MULE * 16

Gentilly Gin, White Port, Lavender, Lemon, Ginger beer

CUCUMBER BASIL GIMLET 15

Cucumber St. Roch Vodka, lime cordial, basil

LYCHEE & ROSE PISCO SOUR 16

Pisco, lychee liqueur, lime, rose water

FROZEN PINK LEMONADE 14

Copper Vine Rose, house-made limoncello, grenadine

* Mocktail | \$10

BY THE GLASS



2.5 oz.
HALF GLASS



5 oz.
FULL GLASS



8 oz.
GLASS + A HALF



750 ml
BOTTLE

From the Tap

WHITE

Sauvignon Blanc

- | | | | | | |
|---|-------------------------------------|---|----|----|----|
| 1 | Copper Vine - Marlborough, NZ | 5 | 10 | 15 | 45 |
| 2 | Copper Vine - North Coast, CA, 2023 | 5 | 10 | 15 | 45 |

Chardonnay

- | | | | | | |
|---|--|---|----|----|----|
| 3 | Copper Vine - Monterey, CA, 2023 | 6 | 12 | 18 | 54 |
| 4 | Knuttel Family - Russian River, CA, 2023 | 7 | 14 | 21 | 63 |

Riesling

- | | | | | | |
|---|---|---|---|----|----|
| 5 | Pacific Rim - Columbia Valley, WA, 2022 | 4 | 8 | 12 | 36 |
|---|---|---|---|----|----|

Pinot Grigio

- | | | | | | |
|---|--------------------------|---|---|----|----|
| 6 | Copper Vine - Puglia, IT | 4 | 8 | 12 | 36 |
|---|--------------------------|---|---|----|----|

ROSÉ

Grenache/Cinsault/Syrah

- | | | | | | |
|---|------------------------|---|----|----|----|
| 7 | Copper Vine - Lodi, CA | 4 | 8 | 12 | 36 |
| 8 | Copper Vine - FR | 6 | 12 | 18 | 54 |

RED

Cabernet Sauvignon

- | | | | | | |
|----|--------------------------------------|---|----|----|----|
| 9 | Copper Vine - CA, 2022 | 5 | 10 | 15 | 45 |
| 10 | Martin Ray - Sonoma County, CA, 2020 | 8 | 16 | 24 | 72 |

Pinot Noir

- | | | | | | |
|----|-----------------------------------|---|----|----|----|
| 11 | Copper Vine - Monterey, CA, 2023 | 5 | 10 | 15 | 45 |
| 12 | Knuttel Family - Sonoma, CA, 2021 | 8 | 16 | 24 | 72 |

Merlot

- | | | | | | |
|----|-------------------------------|---|----|----|----|
| 13 | Copper Vine - Napa Valley, CA | 6 | 12 | 18 | 54 |
|----|-------------------------------|---|----|----|----|

Red Blend

- | | | | | | |
|----|------------------|---|---|----|----|
| 14 | Copper Vine - CA | 4 | 8 | 12 | 36 |
|----|------------------|---|---|----|----|

Malbec

- | | | | | | |
|----|---------------------------|---|---|----|----|
| 15 | Copper Vine - Mendoza, AR | 4 | 8 | 12 | 36 |
|----|---------------------------|---|---|----|----|

Sangiovese

- | | | | | | |
|----|----------------------------------|---|----|----|----|
| 16 | Copper Vine - Emilia-Romagna, IT | 5 | 10 | 15 | 45 |
|----|----------------------------------|---|----|----|----|

Flights Enjoy a seasonal curated flight | \$15 for three 2.5 oz pours

THE FAVORITES

Pinot Grigio - Copper Vine, Puglia
Chardonnay - Copper Vine, Monterey
Pinot Noir - Copper Vine, Monterey

EASY SIPPIN'

Pinot Grigio - Copper Vine, Puglia
Grenache/Cinsault/Syrah Rosé - Copper Vine, FR
Sauvignon Blanc - Copper Vine, Marlborough, NZ

BLANC SLATE

Sauvignon Blanc - Copper Vine, North Coast
Chardonnay - Copper Vine, Monterey
Pinot Grigio - Copper Vine, Puglia

RED, BOLD & BEAUTIFUL

Malbec - Copper Vine, Mendoza
Merlot - Copper Vine, Napa Valley, CA
Cabernet Sauvignon - Copper Vine, CA

From the Cellar

SPARKLING

- | | | | | | |
|----|--|---|----|----|----|
| 17 | Brut | 7 | 14 | 21 | 63 |
| | Alice "Doro Nature" Prosecco Superiore DOCG - Veneto, IT, 2021 | | | | |
| 18 | Brut | 5 | 10 | 15 | 45 |
| | Days of Our Youth "The Diver" - CA, USA | | | | |
| 19 | Brut Rosé | 8 | 16 | 24 | 72 |
| | Dopff & Irion "Crémant d'Alsace" - Alsace, FR | | | | |

WHITE

- | | | | | | |
|----|---|---|----|----|----|
| 20 | Txakolina Blend | 8 | 14 | 20 | 56 |
| | Ameztoi Getariako Txakoli - Getariako Txakolina, ES, 2023 | | | | |
| 21 | Moscato | 6 | 12 | 18 | 54 |
| | Foris Vineyards - OR, USA 2023 | | | | |
| 22 | Sauvignon Blanc | 8 | 18 | 28 | 81 |
| | Thierry Merlin-Cherrier - Sancerre, FR, 2022 | | | | |
| 23 | Gewürztraminer, Riesling | 7 | 14 | 21 | 63 |
| | Ovum "Big Salt" - OR, USA, 2022 | | | | |
| 24 | Chardonnay | 8 | 16 | 24 | 72 |
| | Jean-Jacques Girard - Bourgogne, FR 2022 | | | | |

RED

- | | | | | | |
|----|---|---|----|----|----|
| 25 | Pinot Noir | 8 | 16 | 24 | 72 |
| | Jean-Jacques Girard - Burgundy, FR, 2023 | | | | |
| 26 | Montepulciano | 8 | 16 | 24 | 72 |
| | Torre Zambra Montepulciano - Abruzzo, IT, 2021 | | | | |
| 27 | Barbera | 8 | 14 | 20 | 56 |
| | Scarpa "Casascarpa" Barbera d'Asti - Piemonte, IT, 2021 | | | | |
| 28 | Rhône Blend | 7 | 14 | 21 | 63 |
| | Domaine Jaume "Côtes du Rhône" - Vinsobres, FR, 2022 | | | | |
| 29 | Gamay | 6 | 12 | 18 | 54 |
| | Château de Corcelles Brouilly "Vielles Vignes" - Beaujolais, FR, 2022 | | | | |
| 30 | Tempranillo | 8 | 16 | 24 | 72 |
| | Luberri "Biga" Rioja - Rioja, ES, 2020 | | | | |
| 31 | Sangiovese | 7 | 14 | 21 | 63 |
| | Basilica Cafaggio Chianti Classico - Tuscany, IT, 2022 | | | | |
| 32 | Bordeaux Blend | 7 | 14 | 21 | 63 |
| | Château Rocher Calon Montagne St. Emilion - Bordeaux, FR, 2021 | | | | |

Beer

- | | | | |
|--|---|---|---|
| Gnarly Barley Jucifer , Juicy Hazy IPA | 7 | Parish Brewing Co. Canebrake , Wheat Ale | 6 |
| Urban South Who Dat , Golden Ale | 6 | Parish Brewing Co. Sips , Berliner | 8 |
| Urban South Paradise Park Light , Lager Light | 5 | Athletic Brewing Co. Upside Dawn , Golden (NA) | 6 |
| Urban South Po-Boy Fest , Amber Lager | 6 | Athletic Brewing Co. Free Wave , Hazy IPA (NA) | 6 |