

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

GNOCCHI AU GRATIN V

smoked gouda, gruyere, and parmesan gremolata | 9

TUNA TARTARE & CAVIAR

avocado, cucumber, lemon & white truffle vinaigrette | 14

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

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
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

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

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

STEAK FRITES

8 oz. petit filets, battered fries, green onion chimichurri | 39