

# BRUNCH

## 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

**BACON WRAPPED DATES** GF  
cayenne honey, rosemary cream cheese, pumpkin seeds 8

**BRUSSELS SPROUTS** V VEa  
shaved parmesan, garlic aioli 12

**BLACK TRUFFLE FRIES** V VEa  
parsley, fresh garlic, black peppercorn & parmesan aioli 10



## Summer Flights & Bites

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



**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, 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 VEa  
sunflower seeds, parmesan, lemon zest, olive oil 12

**BALSAMIC BEETS & FRESH FETA** GF V VEa  
smashed cucumbers, avocado, mint, pumpkin seeds 13

**CHOPPED ROMAINE SALAD** GF  
everything seeds, gorgonzola, heirloom tomatoes,  
cucumbers, bacon, buttermilk ranch 14

## Brunch Mains

+ poached egg 2 + smoked salmon 8 + cornflake-fried chicken tenders 6 + sautéed shrimp 9 + crispy oysters 9

**FRITTER FRENCH TOAST** V  
griddled croissant bread pudding, cane syrup,  
macerated berries & soft camembert 15

**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

**BAYOU BAKED EGGS** V GFa  
two eggs baked in smoked white beans, cane cured  
tomatoes, basil pistou, sourdough toast 16

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

**CORNFLAKE-FRIED CHICKEN & WAFFLE**  
crispy tenders, cornbread waffle, rosemary gravy,  
cayenne honey, salted butter 16

**STEAK & EGGS**  
6oz flat iron steak, 2 eggs sunny side up, herb butter, port  
wine demi, smashed fingerlings 29

**JUMBO LUMP CRAB CAKE BENEDICT**  
two crab cakes lightly bound with holy trinity, white  
remoulade and panko, two poached eggs, hollandaise,  
smashed fingerlings 29

## SANDWICHES

**CROISSANT SANDWICH**  
fried egg, gruyere cheese, shaved rosemary ham,  
truffle aioli 14

**COCHON DE LAIT CUBAN**  
slow roasted pork, ham, gruyère cheese, bread & butter  
mirliton pickles, aged hot sauce, yellow mustard 16

**CREOLE TOMATO SANDWICH V**  
fresh mozzarella, basil pesto, cane cured sundried tomato,  
seasonal tomatoes, toasted ciabatta 15  
+ grilled chicken 6

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

**LOUISIANA CRAWFISH GRILLED CHEESE**  
aged cheddar, provolone, smoked tomatoes,  
mustard remoulade, sourdough bread 16

**WINE PUB BURGER**  
8 oz. short rib patty, gruyère, caramelized onions,  
dijon mustard, lettuce, seasonal tomato 18

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

**CORNFLAKE-FRIED CHICKEN SANDWICH**  
brioche bun, dill pickle slaw, aged hot sauce, garlic aioli 16

## 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.