

BRUNCH

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

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

LITTLE GEM 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, duxelles, 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

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

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

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.