

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

**COCHON DE LAIT DEBRIS FRIES**  
 smoked pork, mozzarella curds, green onions,  
 apple pork demi | 12

**FILET MIGNON BROCHETTE**  
 sweet pepper whipped garlic, forest glaze,  
 wild mushrooms | 14

**GNOCCHI AU GRATIN** V  
 smoked gouda, gruyere, and parmesan gremolata | 9

**TUNA TARTARE & CAVIAR**  
 avocado, cucumber, lemon & white truffle vinaigrette | 14

**PORK BELLY & CORN FRIED OYSTERS** GF  
 crystal glaze, pickled okra, blue cheese crumbles,  
 buttermilk dressing | 12

**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

**GREEN GARLIC VICHYSOISE** GF V VE  
 chilled soup, coconut milk, avocado, cucumber,  
 fried shallot sambal  
 sm 6 | lg 9

**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

**BLACKENED TUNA NIÇOISE SALAD** GF  
 pickled tomatoes, olives, red onion, legumes, boiled egg,  
 dill, tender greens, lemon vinaigrette | 13

**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	Half Sandwich	Soup
BERRY & PECAN SALAD	CREOLE TOMATO SANDWICH	CHICKEN & BOUDIN GUMBO
SUNFLOWER ARUGULA	LA CRAWFISH GRILLED CHEESE	GREEN GARLIC VICHYSOISE
	COCHON DE LAIT CUBAN	FRENCH SHALLOT SOUP
	THE GREEN VINE SANDWICH	

Executive Chef, Amy Mehrtens

## 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 <sup>V</sup>

fresh mozzarella, basil pesto, cane cured sun dried tomato, seasonal tomatoes, toasted ciabatta | 12

### THE GREEN VINE <sup>VE</sup>

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

### COCHON DE LAIT CUBAN

slow roasted pork, ham, gruyère cheese, bread & butter mirliton pickles, aged hot sauce, yellow mustard | 13

### WAGYU BURGER

8 oz. Wagyu ground beef, gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato | 16

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## MAINS

add: crawfish tails 8 | jumbo lump blue crab 9

### HERB ROASTED MUSHROOM PASTA <sup>V</sup>

Cognac, fresh fettuccini, parmesan cream, poached egg

sm 15 | lg 22

add: chicken 5 | wild American shrimp 8 | crispy oysters 8 | steak 11

### 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 | 19

### GULF FISH AMANDINE <sup>GF</sup>

champagne vin blanc, brown butter almonds, leeks, greens, tobiko | 26

### STEAK FRITES

two 4 oz. petit filets, battered fries, green onion chimichurri | 29