



SNACKS & SHAREABLES

- MARINATED OLIVES\*\* GF V VE**  
rosemary & balsamic 6

**CAJUN CAVIAR DEVEILED EGGS GF**  
chicken skin cracklin', cayenne, chives 9

**SMOKED GULF FISH DIP**  
white remoulade, fried saltines, house pickles, ikura roe 11

**GULF FISH CRUDO GF**  
avocado, jalapeño, lime & shallot salsa cruda 15

**FILET MIGNON TARTARE**  
shallots, capers, brandy, cured egg yolk, garlic aioli, crostinis 18

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

**BRUSSELS SPROUTS GF V VEa**  
grated parmesan, garlic aioli 9

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

**LOUISIANA CRAWFISH BEIGNETS**  
Meyer lemon aioli, chow chow 2
- PORK BELLY & CORN FRIED OYSTERS GF**  
Crystal glaze, pickled okra, blue cheese, buttermilk dressing 13

**BURRATA & EGGPLANT CAPONATA V VEa**  
basil, balsamic, crostinis 12

**CAJUN CARROTS GF V VEa**  
buttermilk ranch, pumpkin seeds, barbecue seasoning, dill 8

**FIG & GOAT CHEESE FLATBREAD V VEa**  
micro arugula, balsamic glaze 16  
+ *caramelized onions* 2

**MARGHERITA FLATBREAD V**  
tomato sauce, fresh mozzarella, basil 12

**BIANCA FLATBREAD V**  
olive oil, oregano, garlic, three cheeses 12  
+ *capicola* 3

**CHARCUTERIE BOARD\*\***  
Chef's selection of 3 meats, house pickles, mustard, French bread 15

**FINE CHEESE BOARD\*\* V**  
Chef's selection of 3 cheeses, fig preserves, nuts, crackers 12

SOUPS & SALADS

- + *Joyce Farms chicken* 6 + *wild American shrimp* 9 + *crispy oysters* 9 + *steak* 10
- FRENCH SHALLOT SOUP**  
croutons, pub cheese, gruyère, thyme cup 8

**SMOKED DUCK & ANDOUILLE GUMBO**  
duck fat roux, jasmine rice, green onion cup 9 | bowl 14

**SUNFLOWER ARUGULA SALAD GF V**  
parmesan, lemon zest, olive oil 11
- BALSAMIC BEETS & FRESH FETA GF V VEa**  
smashed cucumbers, avocado, mint, pumpkin seeds 12

**CHOPPED ROMAINE SALAD GF**  
everything seeds, blue cheese, heirloom tomatoes, cucumbers, bacon, red onion, buttermilk ranch 13

SANDWICHES

- + *american*, *gruyère* or *provolone cheese* 2 + *avocado* 3 + *bacon* 3
- CORNFLAKE-FRIED CHICKEN SANDWICH**  
brioche bun, dill pickle slaw, aged hot sauce, garlic aioli 16

**WAGYU BURGER**  
8 oz. Wagyu ground beef, gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato 17  
*\*Make it vegetarian with the Impossible(TM)*
- Served with fries  
Substitutions: arugula salad 1 | potato salad 1 | brussels sprouts 2 | cajun carrots 3 | fresh fruit 2 | gluten free bread 3 | truffle fries 3

MAINS

- + *wild American shrimp* 9 + *crispy oysters* 9 + *jumbo lump blue crab(1.5oz)* 12
- SHORT RIB RAGU & PAPPARDELLE**  
red wine braised short rib ragu, stewed tomatoes, rosemary, parmesan 22

**SAFFRON & WILD AMERICAN SHRIMP RISOTTO GF VEa**  
sherry sabayon, creamed arborio rice, umami broth, parmesan, pine nuts, bottarga 25

**SEARED DUCK BREAST & PICKLED BLUEBERRIES GF**  
French potato puree, sprouts, wild mushrooms, duck jus 32
- REDFISH AMANDINE GF**  
Champagne & tarragon cream, melted leeks, spinach, flying fish roe 29

**BOURBON GLAZED PORK CHOP GF**  
12 oz. Duroc pork chop, goat cheese grits, collard greens, grilled grapes, whole grain mustard seeds 29

**FILET MIGNON GF**  
grilled 8 oz. tenderloin, sauce béarnaise, asparagus, crispy marble potatoes 45

EXECUTIVE CHEF AMY MEHRTENS