

For the Table

COQUETTE BREAD	12
smoked beef marmalade salted butter	
SMOKED GULF FISH DIP	10
seeds cucumber radish rye	
HIGGIN'S CRAB DIP	14
horseradish dill mustard potato chip	
HIGGIN'S CRAB CLAWS	14
charred green garlic lemon oregano	
PIMENTO CHEESE	10
pickled crudités	



March 28, 2026

First

BABY ICEBERG LETTUCES	14
radish herbes de provence ranch	
PINEBERRY GAZPACHO	16
higgin's crab chili lime almond	
BEEF TARTARE 'MUFFULETTA'	20
sesame olive salad fennel frico	
TUNA CRUDO	18
hibiscus fennel red navel orange	
MARINATED BEETS	15
strawberry yogurt chili pistachio	
RICOTTA DUMPLINGS	18
maitake mushrooms parmesan brodo	

Michael Stoltzfus	Chef/Owner
Paul DiMaria	Executive Chef
Wade Benoit	General Manager
Ryan Plas	The Wine Guy
Ty Hebert	Bar Manager

Main

SMOTHERED FLOUNDER	40
crabmeat trout roe english peas black pepper puff	
POMPANO	38
carrot vidalia onion vadouvan curry puffed rice	
CHICKEN	38
lentils cauliflower arugula green garlic	
CARROT BOLOGNESE	32
cavatelli ricotta basil parmesean	
PORK SCHNITZEL	36
parsnip parsley anchovy lemon	
SMOKED BEEF SHORT RIB	45
spiced olive LA citrus almond kale	
GRILLED BAVETTE STEAK	50
french fries gruyere peppercorn sauce	

Thank you for joining us for dinner this evening!

A 22% service charge may be added to parties of 6 or larger

Please inform your server of any allergies or dietary restrictions. Not all ingredients are listed on our menu.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions

Cocktails

JUNGLERBIRD NO.3

mezcal | cilantro | papaya | apertivo | ancho chile | lime

REVELATOR

gin | pisco | cucumber | pistachio | quince | eucalyptus

NEW BERMUDA

japanese whisky | mango | curry | lime | angostura

REAL FOLK BLUES

bourbon | toasted sesame | amontillado | ciociaro | sumac

COQUETTE MARTINI

aquavit | elderflower | dry vermouth | bitters | lemon twist

Sparkling

BRUT TRADITIONNELLE, CLAUDE BRANGER 'ECLIPSE'

melon | loire valley, france NV

BRUT ROSÉ PROSECCO, TERRIERO

glera, rabosso | treviso, italy NV

LAMBRUSCO, FAMIGLIA CARAFOLI 'L'ONESTA'

lambrusca di sorbara | novellara, italy NV

CHAMPAGNE, LAURENT PERRIER

chardonnay, pinot noir, pinot meunier | france, NV

White & Rosé

J.DE VILLEBOIS

sauvignon blanc | loire valley, france '24

AU BON CLIMAT

pinot gris, pinot blanc | santa barbara, CA '23

ERCOLE, BIANCO MONFERRATO

white blend | piedmont, italy '24

ALEGRE VALGAÑÓN

viura, garnacha blanca, tempranillo blanca | rioja, spain '22

BRAMÌTO DELLA SALA

chardonnay | umbria, italy '23

DOMAINE DE LA CHANTELEUSERIE (ROSÉ)

cab franc | bourgueil, loire, france '23

Red

ANGELO NEGRO, VINO ROSSO (SERVED CHILLED)

brachetto | roero, italy '24

ATANEA

pinot noir | valle de casablanca, chile '16

HIGHWAY TWELVE

cabernet sauvignon | sonoma, california '22

FAMILIA FURLOTTI

malbec | mendoza, argentina '20

BRENDEL 'CHORUS' CUVÉE ROUGE

red blend | st.helena, napa, california '21

16	DOPPELGANGER	16
	tequila reposado mulling spices ginger honey lavender red wine *clarified*	
16	JANE DOE	18
	single malt scotch cynar bergamot genepy mole bitters	
16	TURBO LOVER	16
	probitas rum el dorado 8yr strawberry banana tamarind lime	
16	OKA KURA SPRITZ	16
	yuzu sake vermouth orange shrub brut rose'	

Beer

15	FAIRHOPE 'I DRINK THEREFORE I AMBER'	7
	amber fairhope, al 12oz	
15	OEC BREWING 'PILS'	9
	pilsner oxford, ct 16oz	
12	XINGU	7
25	black beer cacador, brazil 12oz	
	DOLOMITI ROSSA	9
	double malt lager pedavena, italy 11.7oz	
15	SECOND LINE 'WEST COAST IPA'	8
	IPA new orleans, la 12oz	
15	LONE PINT 'YELLOW ROSE'	9
	smash IPA magnolia, tx 16oz	
15	SEVENTH TAP 'WAVES'	9
16	blackcurrant sour shreveport, la 16oz	
15	SEVENTH TAP 'KAJUN KOLSCH'	9
14	german-style kolsch shreveport, la 16oz	

No Proof

	NA MARGARITA	16
14	na reposado tequila lime agave	
15	LYRE'S SOUR	16
	NA gin strawberry lemon fennel egg white	
16	EINBECKER	8
15	na lager germany	
18	LEITZ EINS ZWEI ZERO	12
	na chardonnay rheinhessen, germany	

