

Small

COQUETTE BREAD

smoked beef marmalade | salted butter

HIGGINS CRAB CLAWS

lime | mint | sesame

LIL' GEM LETTUCES

corn | sungold tomato | jalapeno buttermilk

HEIRLOOM CUCUMBERS

castelvetrano olive | tonnato | caper

CHILLED MELON GAZPACHO

higgins crabmeat | almond | basil | confit tomato

YELLOWFIN TUNA CARPACCIO

kalamata olive | lime | fennel

FRIED GULF OYSTERS

tasso | okra | long grain rice

BURRATA

muscadine | pistachio | fennel

12

17

15

16

17

18

18

16



October 7, 2025

The Team

Michael Stoltzfus	Chef/Owner
Paul DiMaria	Chef de Cuisine
Wade Benoit	General Manager
Ryan Plas	The Wine Guy
Ty Hebert	Bar Manager
Darcie Flinn	Events Coordinator

Large

FLOUNDER COURTOUILLON

higgins crabmeat | summer squash

AMERICAN RED SNAPPER

buttermilk | charred eggplant | tomato jam

RICOTTA DUMPLINGS

sweet corn | summer squash | fontina | chili butter
add higgins crabmeat + 12

CHICKEN SCHNITZEL

heirloom tomato | basil | peach hot sauce

PORK SHOULDER

jimmy nardello peppers | green garlic | muscadine mostarda

SMOKED BEEF SHORT RIB

green peanut romesco | puffed rice | salsa macha

STEAK AU POIVRE

french fries | peppercorn sauce | aioli

34

36

28

30

32

42

47

****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, as 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

- AUTUMN ETERNAL**
mezcal | carrot | maple | meletti | allspice | lemon
- YOU WITHOUT END**
gin | boomsma | pear | cinammon | vanilla | lime | soda
- SUNBATHER**
jamaican rum | charred pineapple | hibiscus | coconut | sumac
- FEED THE DREAM**
rye whiskey| cognac | tepache| coffee amaro | eggwhite

Sparkling

- BRUT TRADITIONNELLE, CLAUDE BRANGER ‘ECLIPSE’**
melon | loire valley, france NV
- BRUT ROSE, LUBANZI**
cinsault | swartland, south africa ‘23
- CHAMPAGNE, TRIBAUT SCHLOESSER ‘ORIGINE’**
chardonnay, pinot noir, pinot meunier | france, NV

White

- BLALOCK + MOORE**
sauvignon blanc | marlborough, new zealand ‘24
- L’ECOLE ‘OLD VINE’**
chenin blanc | walla walla, washington ‘24
- KARL SCHAEFER ‘FEINHERB’**
riesling | pfalz, germany ‘24
- JEAN MARC BROCARD**
chardonnay | burgundy, france ‘23
- DOMAINE DU SALVARD ‘CHEVERNY’ (ROSÉ)**
gamay, pinot | loire, france ‘23
- LIMITED + ADDITION ‘ORANGE CRUSH’ (ORANGE)**
pinot gris, muscat, riesling | willamette valley, oregon ‘23

Red

- ATLAS WINE CO. ‘OMEN’**
cabernet sauvignon | california ‘23
- FAMILIA FURLOTTI**
malbec | mendoza, argentina ‘19
- DACAPO ‘RENARD’ ROSSO**
grignolino | asti, italy ‘18
- ATANEA**
pinot noir | valle de casablanca, chile ‘16
- QUPE**
syrah | central coast, california ‘21

- NEVER ENOUGH** 18
cachaca| blood orange| curry | banana| cardamom
- DOPPELGANGER** 16
reposado | ginger | lemon | honey | red wine
contains dairy
- JANE DOE** 18
single malt scotch | cynar | bergamot | genepy |
mole bitters
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Beer

- AYINGER ‘OKTOBERFEST’** 9
bavarian lager | aying, germany
- SECOND LINE ‘MSY’** 7
amber lager | new orleans, la
- DOLOMITI** 9
pilsner | pedavena, italy
- SEVENTH TAP ‘KAJUN KOLSCH’** 9
kolsch | shreveport, la 16oz
- SEVENTH TAP ‘JUICE CITY’** 9
india pale ale | shreveport, la 16oz
- GREAT RAFT ‘REASONABLY CORRUPT’** 9
black lager | shreveport, la
- PRAIRIE ARTISAN ALES**
- ‘BLUEBERRY BOYFREIND’** 9
sour | oklahoma city, ok
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No Proof

- ‘MARGARITA’** 12
na tequila | orange | lime
- PHONY NEGRONI** 12
na gin | na aperitif | orange
- LYRE’S SOUR** 12
na gin | lemongrass | blackberry | egg white
- EINBECKER** 6
na lager | germany
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