

Small

COQUETTE BREAD

smoked beef marmalade | salted butter

HIGGIN'S CRAB PUFFS

crab maison | trout roe | lemon

SALAD OF LOCAL GREENS

radish | pecan | cane syrup | manchego

HEIRLOOM CUCUMBERS

castelvetrano olive | tonnato | caper

SMOKED PUMPKIN BISQUE

higgins crabmeat | peach pepper | basil

YELLOWFIN TUNA CARPACCIO

kalamata olive | lime | fennel

BURRATA

grape | pistachio | fennel

12

18

15

16

17

18

16



November 1, 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

SMOTHERED FLOUNDER

gulf oysters | celery root | trout roe

AMERICAN RED SNAPPER

buttermilk | charred eggplant | basil | tomato jam

RICOTTA DUMPLINGS

gulf shrimp | corn | peppers | tasso xo

add higgins' crabmeat + 12

CHICKEN CORDON BLEU

leeks | hakurei turnips | frisee | tarragon

PORK LOIN

apple | mustard | savoy cabbage

SMOKED BEEF SHORT RIB

creamer potatoes | carrot | pearl onion | red wine jus

GRILLED BAVETTE STEAK

fried potatoe | jimmy nardellos | aji dulce | chimichurri

38

36

29

38

34

43

48

****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 allspice meletti maple lemon	16	RYE'D THE LIGHTNING sazerac rye apple brandy spiced pear rhubarb	16
NIGHTSIDE ECLIPSE bristow gin aquavit pear fennel boomsma lime brut	16	DOPPELGANGER reposado mulling spices ginger honey lavender red wine *clarified*	16
SUNBATHER jamaican rum charred pineapple hibiscus coconut sumac	16	JANE DOE single malt scotch cynar bergamot genepy mole bitters	18
BLIZZARD OF OZ bourbon oloroso pecan angostura amaro	16	NEVER ENOUGH cachaca blood orange curry banana cardamom	18

Sparkling

A DOLLOP OF DAMSON hybrid grapes, damson plum, heirloom apples warm springs VA '24	15	AYINGER 'OKTOBERFEST' bavarian lager aying, germany	9
BRUT TRADITIONNELLE, CLAUDE BRANGER 'ECLIPSE' melon loire valley, france NV	15	SECOND LINE 'MSY' amber lager new orleans, la	7
BRUT ROSE, LUBANZI cinsault swartland, south africa '23	15	DOLOMITI pilsner pedavena, italy	9
CHAMPAGNE, LAURENT PERRIER chardonnay, pinot noir, pinot meunier france, NV	25	SEVENTH TAP 'KAJUN KOLSCH' kolsch shreveport, la 16oz	9

White

DOMAINE RICARD 'LE PETIOT' sauvignon blanc loire valley, france '23	15	SEVENTH TAP 'JUICE CITY' india pale ale shreveport, la 16oz	9
L'ECOLE 'OLD VINE' chenin blanc walla walla, washington '24	15	GREAT RAFT 'REASONABLY CORRUPT' black lager shreveport, la	9
KARL SCHAEFER 'FEINHERB' riesling pfalz, germany '24	15	PRAIRIE ARTISAN ALES 'BLUEBERRY BOYFREIND' sour oklahoma city, ok	9
GALLEY, 'VALLÉE DU RHONE' grenache blanc, marsanne, roussanne rhone, france '23	18		
JEAN MARC BROCARD chardonnay burgundy, france '23	16		
DOMAINE DU SALVARD 'CHEVERNY' (ROSÉ) gamay, pinot loire, france '23	16		
LIMITED + ADDITION 'ORANGE CRUSH' (ORANGE) pinot gris, muscat, riesling willamette valley, oregon '23			

Red

ATLAS WINE CO. 'OMEN' cabernet sauvignon california '23	16	PHONY NEGRONI na gin na aperitif orange	12
FAMILIA FURLOTTI malbec mendoza, argentina '19	14	EINBECKER na lager germany	6
ATANEA pinot noir valle de casablanca, chile '16	15	LEITZ EINS ZWEI ZERO na riesling rheinhessen, germany	12
DOMAINE DU SÉMINAIRE, CÔTES DU RHONE grenache, syrah, carignan rhone, france '22	15		

