

For the Table

COQUETTE BREAD	12
smoked beef marmalade salted butter	
PIMENTO CHEESE	9
pickled crudites	
CHICKEN RILLETES	9
apple mustard grilled bread	
CHICKEN LIVER MOUSSE	10
pineberry grilled bread	
SMOKED GULF FISH DIP	10
seeds cucumber radish	

First

SHRIMP PUFFS	14
shrimp maison trout roe lemon	
BABY ICEBERG LETTUCES	15
radish herbes de provence ranch	
BEEF TARTARE	20
horseradish dill buttermilk rye	
YELLOWFIN TUNA CARPACCIO	20
kalamata olive cara cara orange fennel	
MARINATED BEETS	16
strawberry yogurt chili pistachio	

Main

SMOTHERED FLOUNDER	40
crabmeat celery root trout roe rice fritters	
POMPANO	38
carrot vidalia onion vadouvan curry puffed rice	
RICOTTA DUMPLINGS	32
maitake parmesan brodo	
CHICKEN	38
leeks hakurei turnips frisee tarragon	
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	



February 25, 2026

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

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

JUNGLEBIRD NO.3	16	DOPPELGANGER	16
mezcal cilantro papaya apertivo ancho chile pineapple		tequila reposado mulling spices ginger honey lavender red wine *clarified*	
LOVELESS	16	JANE DOE	18
gin elderflower strawberry fennel absinthe egg white		single malt scotch cynar bergamot genepy mole bitters	
MAGNOLIA	16	REAL FOLK BLUES	16
cognac aged rum satsuma vanilla lemon		bourbon toasted sesame amontillado ciociarro sumac	
KODAMA	16	SWAMP THING	16
japanese whisky plum sake bianco vermouth maraschino		cheramie rum sotol sasparilla cayenne sassafras gumbo bitters	

Sparkling

BRUT TRADITIONNELLE, CLAUDE BRANGER 'ECLIPSE'	15
melon loire valley, france NV	
BRUT ROSÉ PROSECCO, TERRIERO	15
glera, rabosso treviso, italy NV	
CHAMPAGNE, LAURENT PERRIER	25
chardonnay, pinot noir, pinot meunier france, NV	

White

LE GARRENE	15
sauvignon blanc loire valley, france '24	
AU BON CLIMAT	15
pinot gris, pinot blanc santa barbara, CA '23	
CANTINA LA CAPRANERA	15
falanghina campania, italy '23	
ALEGRE VALGAÑÓN	16
viura, garnacha blanca, tempranillo blanca rioja, spain '22	
BRAMÌTO DELLA SALA	18
chardonnay umbria, italy '23	
SFERA, NEBULA ROSA ROSÉ	15
nebbiolo piemonte, italy '24	

Red

FAMILIA FURLOTTI	15
malbec mendoza, argentina '19	
ATANEA	15
pinot noir valle de casablanca, chile '16	
HIGHWAY TWELVE	16
cabernet sauvignon sonoma, california '22	
BRENDEL 'CHORUS' CUVÉE ROUGE	18
red blend st.helena, napa, california '21	

Beer

SECOND LINE 'MSY'	7
amber lager new orleans, la 12oz	
MILLER HIGHLIFE	6
golden lager milwaukee, wi 12oz	
DOLOMITI ROSSA	9
double malt lager pedavena, italy 11.7oz	
SEVENTH TAP 'KAJUN KOLSCH'	9
kolsch shreveport, la 16oz	
SEVENTH TAP 'JUICE CITY'	9
india pale ale shreveport, la 16oz	
No Proof	16
SATSUMA MARGARITA	12
na tequila lime agave	
LYRE'S SOUR	13
NA gin strawberry lime fennel egg white	
EINBECKER	6
na lager germany	
LEITZ EINS ZWEI ZERO	12
na chardonnay rheinhessen, germany	

