

## COCKTAILS

<b>A Sour for Omar</b> laird's bonded   pistachio   lychee   lime   egg whites, eucalyptus	15.
<b>Calvados</b> roger groult 3 yr   byrrh   apple   black currant   burlesque bitters	15.
<b>Rum</b> haitian rum   fey anmè   cynar   poirier's cane syrup   grapefruit bitters	15.
<b>Tequila</b> reposado   campari   vermouth   pomegranate	15.
<b>Punch</b> jamaican rum   orange pekoe   lime   all spice   housemade bitters	15.
<b>Japanese Whiskey</b> akashi   akvavit   pineapple   sherry fino   chamomile	15.
<b>Bourbon &amp; Peaches</b> elijah craig   diplomático exclusiva   peach   toasted almond   bitters	15.
<b>5 Sentidos Mezcal Flight</b> tobalá & papalometl   tacogato gose	32.

## BEER

<b>Miller High Life</b> Pilsner   Milwaukee, WI	4.	<b>Finch's Tacogato</b> Gose   Chicago, IL	6.
<b>Coors Light</b> Light Lager   Golden, Co	4.	<b>Second Line West Coast Style</b> IPA   New Orleans, LA	6.
<b>Reissdorf</b> Kolsh   Germany	8.	<b>Great Raft, Oktoberfest</b> Marzen   Shreveport, LA	7.
<b>Second Line MSY Lager</b> Lager   New Orleans, LA	6.	<b>Brooklyn Special Effects</b> Brooklyn, NY (N/A)	5.

## NON ALCOHOLIC

<b>Lemon Ginger</b> lemon   ginger   coriander   soda	4.	<b>Watermelon Shrub</b> lime   pomegranate	4.
<b>Pineapple Kombucha</b> juniper   tonic	4.		

## SPARKLING

- Methodo Champenoise, Domaine du Margalleau** 14.  
Chenin Blanc | Vouvray, France NV
- Sparkling Rosé, Domaine de la Chanteluserie 'Fines Bulles'** 13.  
Cabernet Franc | Bourgueil, France NV
- Champagne, Laurent Perrier** 20.  
Chardonnay, Pinot Noir, Pinot Meunier | Tours-Sur-Marne, France

## WHITE

- Jean Reverdy, La Reine Blanche, Sancerre** 15.  
Sauvignon Blanc | Loire, France '20
- FEL** 14.  
Chardonnay | Anderson Valley, CA '18
- Gramona, Gessami** 12.  
Muscat de Alexandria, Gewurztraminer | Penedes, Spain '20
- Au Bon Climat** 14.  
Pinot Gris, Pinot Blanc | Santa Barbara County, CA '20
- Christophe Avi, Agenais Rosé** 12.  
Cabernet Franc, Cabernet Sauvignon | La Plume, France '20

## RED

- Martin Ray** 12.  
Pinot Noir | Sonoma Coast, CA '19
- Gio Dominico Negro, Vino Rosso** 12.  
Brachetto | Piedmont, Italy '20 (served chilled)
- Mas de Gourgonnier, Les Baux de Provence** 14.  
Grenache, Cabernet Sauvignon, Syrah, Carignan | Provence, France '18
- Danaus** 11.  
Tempranillo, Garnacha | Costers del Segre, Spain '19
- Paydirt, 'Going for Broke' Blend** 15.  
Zinfandel, Primitivo, Petit Sirah | Paso Robles, CA '19

***Thank you for joining us for dinner this evening!  
A 5% surcharge is added to all checks to contribute to employee  
health insurance and paid-sick leave. This is not gratuity.  
Please let us know if you have questions.  
Thanks for helping us to support a healthier staff!***

## CHILLED SEAFOOD

- 1/2 dz Oysters MP Octopus | Potato 14.  
Gulf Shrimp | Remoulade 14. Yellowfin Tuna | Nicoise Olive 14.

**House Ciabatta and Southern Maid Fresh Cheese** 5.

## SMALL

- Salad of Bibb Lettuce** 14.  
green goddess | capers | shallots
- Roasted Pumpkin** 16.  
chartreuse | pumpkin seeds | harbison
- Steak Tartare** 18.  
cornichons | aioli | potato chips
- Grilled Sweetbreads** 18.  
cipolini onion | béarnaise | chives
- Cabbage and Caviar** 60.  
1 oz sturgeon roe | crème fraîche | milk bread

## LARGE

- Red Snapper Grenobloise** 40.  
brown butter | capers | parsley
- Roast Half Chicken** 32.  
buttermilk | grilled greens | orange
- Hanger Steak au Poive** 38.  
frites | dijonnaise
- Boudin Blanc** 30.  
sauce americane | celeriac purée | gulf shrimp
- Bourride** 34.  
swordfish | scallop | shrimp | saffron
- Grilled Eggplant** 24.  
fingerling potatoes | tomato | roasted vegetable jus

## SIDES .

- Marinated Kale** 10.
- Collard Greens** 10.
- Crispy Fingerling Potatoes** 10.