

Small

COQUETTE BREAD	12
smoked beef marmalade salted butter	
HIGGINS CRAB FINGERS	17
lime mint sesame seeds	
SALTY COAST OYSTERS	18
paradigm gardens melon cherry bomb peppers	
ALABAMA PEACHES	16
cured pork coppa whipped feta peanut	
LITTLE GEM LETTUCES	15
cucumber quinoa buttermilk dressing	
CHILLED MELON GAZPACHO	17
higgins crabmeat fresno peppers tomato confit	
YELLOWFIN TUNA CARPACCIO	16
kalamata olive lime fennel pollen	
BURRATA	16
marinated okra green peanut romesco muscadine	
GRILLED GULF SHRIMP	16
aji dulce pepper sungold tomato sorrel	



August 21, 2025

Large

FRIED FLOUNDER	32
higgins crabmeat summer squash tomato aioli	
AMERICAN RED SNAPPER	36
tomato confit courtboullion brown rice	
RICOTTA DUMPLINGS	28
sweet corn grilled summer squash fontina fondue	
CHICKEN	30
summer squash ratatouille sofrito	
PORK SHOULDER	32
jimmy nardello peppers plum mostarda green garlic	
SMOKED BEEF SHORT RIB	42
eggplant shishito peppers chimichurri	

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

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. 2**
mezcal | cilantro | pineapple | aperitivo | lime | habanero
- REVELATOR**
nikka gin | pisco | cucumber | pistachio | yuzu | quince
- NIGHTFLY**
cheramie rum | sotol | blackberry | lemongrass | allspice
- BAMBOO**
blanco vermouth | sherry | cane sugar | bitters

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
- BASQUE CIDER, ISASTEGI**
heirloom apples | basque, spain

White

- JEAN MARC BARTHEZ, BORDEAUX BLANC**
sauvignon blanc | bordeaux, france ‘24
- CORTO MAINENTE, ‘TENDA’**
garganega | soave classico, italy ‘22
- PAGO DEL CIELO ‘CELESTE’ SUR LIES**
verdejo | rueda, spain ‘23
- JEAN MARC BROCARD ‘KIMERIDGEAN’**
chardonnay | burgundy, france NV
- FIGUIERE ‘MEDITERRANEE’ (ROSÉ)**
grenache, mourvedre | provence, france ‘23

Red

- MARTHA STOUMEN ‘POST FLIRTATION’(CHILLED)**
red blend | sonoma, CA ‘23
- FAMILIA FURLOTTI**
malbec | mendoza, argentina ‘19
- GIORGIO RIVETTI**
nebbiolo | alba, italy ‘20
- ATANEA**
pinot noir | valle de casablanca, chile ‘16
- D. VENTURA ‘VINA CANEIRO’**
mencia | ribeira sacra, spain ‘20

- FEED THE DREAM**
rye whiskey | cognac | jamaican rum | tepache | egg white | coffee
- JUST LIKE HEAVEN**
tequila | peach | chartreuse | ginger | shishito | lemon
- PAINKILLER**
scotch | aged rum | bitters | coconut | charred pineapple | nutmeg

Beer

- GREAT RAFT ‘SOUTHERN DRAWL’**
pilsner | shreveport, la
- SECOND LINE ‘MSY’**
amber lager | new orleans, la
- SEVENTH TAP ‘KAJUN KOLSCH’**
kolsch | shreveport, la 16oz
- SEVENTH TAP ‘JUICE CITY’**
india pale ale | shreveport, la 16oz
- GREAT RAFT ‘REASONABLY CORRUPT’**
black lager | shreveport, la
- PRAIRIE ARTISAN ALES ‘BLUEBERRY BOYFREIND’**
sour | oklahoma city, OK

No Proof

- ‘MARGARITA’**
na tequila | orange | lime
- PHONY NEGRONI**
na gin | na aperitif | orange
- LYRE’S SOUR**
na gin | lemongrass | blackberry | egg white
- GUINNESS ZERO**
na stout | ireland
- EINBECKER**
na lager | germany
- LEITZ EINS ZWEI ZERO**
na riesling | rheinhessen, germany

