

Small

COQUETTE BREAD

smoked beef marmalade | salted butter

HIGGINS 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



October 24, 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 | 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

hash brown | jimmy nardellos | aji dulce | chimichurri

38

36

28

36

32

42

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

NIGHTSIDE ECLIPSE

bristow gin | pear | fennel | boomsma | lime | brut

SUNBATHER

jamaican rum | charred pineapple | hibiscus | coconut | sumac

BLIZZARD OF OZZ

bourbon | oloroso | pecan | angostura amaro

Sparkling

BRUT TRADITIONNELLE, CLAUDE BRANGER ‘ECLIPSE’

melon | loire valley, france NV

BRUT ROSE, LUBANZI

cinsault | swartland, south africa ‘23

CHAMPAGNE, LAURENT PERRIER

chardonnay, pinot noir, pinot meunier | france, NV

White

DOMAINE RICARD ‘LE PETIOT’

sauvignon blanc | loire valley, france ‘23

L’ECOLE ‘OLD VINE’

chenin blanc | walla walla, washington ‘24

KARL SCHAEFER ‘FEINHERB’

riesling | pfalz, germany ‘24

GALLEY, ‘VALLÉE DU RHONE’

grenache blanc, marsanne, roussanne | rhone, france ‘23

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

ATANEA

pinot noir | valle de casablanca, chile ‘16

DOMAINE DU SÉMINAIRE, CÔTES DU RHONE

grenache, syrah, carignan | rhone, france ‘22

RYE'D THE LIGHTNING

16

16

sazerac rye | apple brandy |spiced pear | cinnamon | nutmeg | rhubarb

DOPPELGANGER

16

16

reposado | mulling spices | ginger | honey | lavender | red wine | *clarified*

JANE DOE

18

16

single malt scotch | cynar | bergamot | genepy | mole bitters

16

NEVER ENOUGH

18

cachaca| blood orange | curry | banana | cardamom

Beer

15

AYINGER ‘OKTOBERFEST’

9

15

bavarian lager | aying, germany

25

SECOND LINE ‘MSY’

7

amber lager | new orleans, la

DOLOMITI

9

15

pilsner | pedavena, italy

SEVENTH TAP ‘KAJUN KOLSCH’

9

15

kolsch | shreveport, la 16oz

SEVENTH TAP ‘JUICE CITY’

9

15

india pale ale | shreveport, la 16oz

15

GREAT RAFT ‘REASONABLY CORRUPT’

9

18

black lager | shreveport, la

PRAIRIE ARTISAN ALES

‘BLUEBERRY BOYFREIND’

9

16

sour | oklahoma city, ok

No Proof

16

FALL FIZZ

8

apple| cinnamon | ginger| lemon

14

PHONY NEGRONI

12

na gin | na aperitif | orange

15

LYRE’S SOUR

12

na gin | lemongrass | blackberry | egg white

15

EINBECKER

6

na lager | germany

