

Small

COQUETTE BREAD

smoked beef marmalade | salted butter

SHRIMP PUFFS

shrimp maison | trout roe | lemon

BABY ICEBERG LETTUCES

radish | herbes de provence | ranch

CHARRED BROCCOLI

preserved lemon | calabrian pimento cheese | mint

BEEF TARTARE

horseradish | dill | buttermilk | rye

YELLOWFIN TUNA CARPACCIO

kalamata olive | cara cara orange | fennel

DELICATA SQUASH

chili | yogurt | coriander | pistachio

12

14

15

16

20

20

16



February 10, 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

Large

SMOTHERED FLOUNDER

crabmeat | celery root | trout roe | rice fritters

POMPANO

carrot | vidalia onion | vadouvan curry | puffed rice

RICOTTA DUMPLINGS

maitake | parmesan | mushroom brodo

CHICKEN

leeks | hakurei turnips | frisee | tarragon

PORK SCHNITZEL

parsnip | parsley | anchovy | lemon

SMOKED BEEF SHORT RIB

spiced olive | satsuma | almond | kale

GRILLED BAVETTE STEAK

french fries | gruyere | peppercorn sauce

40

38

32

38

36

45

50

****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

AUTUMN ETERNAL	16
mezcal carrot allspice meletti maple lemon	
LOVELESS	16
gin strawberry elderflower egg white	
MAGNOLIA	16
cognac aged rum satsuma vanilla lemon	
BLIZZARD OF OZZ	16
bourbon oloroso pecan amaro abano angostura	
OATHKEEPER	16
tequila or gin fernet cardamom grapefruit pomegranate	

RYE'D THE LIGHTNING	16
sazerac rye apple brandy pear cinnamon rhubarb	
JANE DOE	18
single malt scotch cynar bergamot genepy mole bitters	
BLACK DAHLIA	16
cachaca house coffee liqueur pecan stout reduction banana	
COQUETTE SAZERAC	35
pinhook vertical series 9yr rye frapin vsop cognac vieux pontelier absinthe 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	

Beer

SECOND LINE 'MSY'	7
amber lager new orleans, la 12oz	
GREAT RAFT BREWING '318'	7
golden lager shreverport, la 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	

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	

No Proof

WINTER FIZZ	8
apple cinnamon ginger lemon	
PHONY NEGRONI	12
na gin na aperitif orange	
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	

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	

