

Small

COQUETTE BREAD	12
smoked beef marmalade salted butter	
GULF SHRIMP PUFFS	14
shrimp maison trout roe lemon	
BABY ICEBERG LETTUCES	15
radish herbes de provence ranch	
CHARRED BROCCOLI	16
preserved lemon calabrian pimento cheese mint	
SMOKED PECAN BISQUE	17
gruyere puff mushroom confit almond oil	
BEEF TARTARE	20
horseradish dill buttermilk rye	
YELLOWFIN TUNA CARPACCIO	20
kalamata olive cara cara orange fennel	
DELICATA SQUASH	16
chili yogurt coriander pistachio	



January 26, 2026

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

Large

SMOTHERED FLOUNDER	40
crabmeat celery root trout roe rice fritters	
POMPANO	38
carrot vidalia onion vadouvan curry puffed rice	
RICOTTA DUMPLINGS	32
arugula mushroom conserva sweet potato peppers	
CHICKEN	38
leeks hakurei turnips frisee tarragon	
PORK SCHNITZEL	36
parsnip parsley anchovy lemon	
SMOKED BEEF SHORT RIB	45
spiced olive satsuma almond kale	
GRILLED BAVETTE STEAK	50
french fries gruyere peppercorn sauce	
SMOKED DUCK BREAST	44
grilled mushrooms farro green strawberry	

****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	
mezcal carrot allspice meletti maple lemon	
OATHBREAKER	
gin pomegranate grapefruit blood orange fernet	
MAGNOLIA	
cognac aged rum satsuma vanilla lemon	
BLIZZARD OF OZZ	
bourbon oloroso pecan amaro abano angostura	
RYE'D THE LIGHTNING	
sazerac rye apple brandy pear cinnamon rhubarb	

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

LE GARRENE	
sauvignon blanc loire valley, france ‘24	
AU BON CLIMAT	
pinot gris, pinot blanc santa barbara, CA ‘23	
CANTINA LA CAPRANERA	
falanghina campania, italy ‘23	
ALEGRE VALGAÑÓN	
viura, garnacha blanca, tempranillo blanca rioja, spain ‘22	
DOMAINE GERALD TALMARD	
chardonnay burgundy, france ‘23	

Red

FAMILIA FURLOTTI	
malbec mendoza, argentina ‘19	
ATANEA	
pinot noir valle de casablanca, chile ‘16	
HIGHWAY TWELVE	
cabernet sauvignon sonoma, california ‘22	
BRENDEL ‘CHORUS’ CUVÉE ROUGE	
red blend st.helena, napa, california ‘21	
CHÂTEAU LES GRANDES MURAILLES	
merlot saint-emilion grand cru, france ‘14	

DOPPELGANGER	16
tequila reposado mulling spices ginger honey lavender red wine *clarified*	
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	

Beer

SECOND LINE ‘MSY’	7
amber lager new orleans, 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	
OWBOW BREWING ‘PENUMBRAL’	15
sour farmhouse ale new castle ME 16.9oz	

No Proof

WINTER FIZZ	8
apple cinnamon ginger lemon	
PHONY NEGRONI	12
na gin na aperitif orange	
LYRE’S SOUR	13
NA gin pear lime fennel egg white	
EINBECKER	6
na lager germany	
LEITZ EINS ZWEI ZERO	12
na chardonnay rheinhessen, germany	

