

Kitchen Hours: 11am – 11pm (12am Friday and Saturday)

****To place a food order, please visit us at the bar****

***ALL PRICES INCLUDE TAX **Suggested Wine Pairings**

Smaller Plates

Garlic & Parm Fries \$8 **Vermouth
Skin-On French Fries, Roasted Garlic Oil, Parmesan Cheese, Parsley

Burrata with Fig Mostarda \$13 **Bubbles
Rye-Fig Mostarda, Tarragon, Crostini

Cured Salmon & Goat Cheese \$10 **Rosé
Dill & Citrus Salmon, House-Made Goat Cheese, Fennel-Onion-Radish Gremolata, Fried Capers

Smoked Tuna Dip \$8 **Rosé
House Smoked Tuna Blended in a Creamy Lemon & Onion Flavored Dip, Served with Crostinis

Crawfish Bread Bread Pudding \$9 **Riesling
Louisiana Crawfish Tails, Trinity, Mozzarella & Provolone Cheeses, Creole Seasonings

Chorizo & Cheese Wontons \$9 **Malbec
Sofrito Vinaigrette

Sticky Pork Ribs \$13 **Cabernet
Crispy Braised St. Louis Pork Ribs, Sticky Asian Glaze, Sesame, Szechuan Pepper, Pickled Cabbage

Tacos on Flour Tortillas \$5 Each **Bubbles
BBQ Shrimp Taco – Sparkling Wine Tempura, Cold Smoked Shrimp, BBQ Shrimp Aioli, Pickled Radish, Onion, and Green Tomato Relish

Fried Avocado Taco – Blue Cheese Dressing, Pickled Poblano Peppers, Cilantro

Bulgogi Beef Taco – Korean Marinated Flank Steak, Romaine, Sriracha Aioli, Green Onions

Bigger Plates

Spinach & Artichoke Mac & Cheese \$9 **Chardonnay
Cavatappi Pasta, Spinach, Artichoke Hearts, Provolone, Mozzarella, Parmesan, Garlic Panko
Add House-Made Bacon \$3

Steak & Fries \$19 **Cabernet
8oz Prime Flat Iron Steak, Compound Butter, Fries Served Mid-Rare Unless Otherwise Requested.
Sub Potato Gratin \$6

Mussels & Fries \$14 **Riesling
Prince Edward Island Mussels, Coconut Curry, Thai Basil

Smoked Salmon Cakes \$15 **Sauvignon Blanc
Applewood Smoked Verlasso Salmon, Trinity, Creole Seasoning, Panko Breading, Arugula, White Remoulade

Sandwiches (Served A La Carte)

Bacon & Brie on Sourdough \$11 **Chardonnay
Cane Syrup Bacon, Brie Cheese, Basil-Blueberry-Black Pepper Compote

Hangover Ham Bánh Mì on Pistolette \$13 **Sangiovese
Taylor Ham, Duck Liver Mousse, Gochujang Aioli, Hoisin Vinaigrette, Pickled Daikon Radish, Carrot, Cucumber, and Jalapeño, Cilantro

Creole Grilled Cheese on Sourdough \$9 **Chardonnay
Provel Cheese, Arugula-Pecan Pesto, Creole Tomatoes

Hamburger Sliders \$8 **Cabernet
House Burger Blend, Pimento Cheese, Bread and Butter Pickles, Slider Bun (2 per Order)

Fried Chicken Sliders \$10 **Syrah
Crystal-Buttermilk Fried Chicken Thigh, Bourbon-Bacon Jam, Raclette Cheese (2 per order)

Salads

Caesar Salad \$7.5 **Sherry
Romaine, Croutons, House-Made Caesar Dressing

Goat Cheese Salad \$12 **Sauvignon Blanc
Mixed Greens, Shiitake Mushrooms, Toasted Pecans, Dried Cherries, Goat Cheese, Balsamic Vinaigrette

Curry Chicken Salad \$13 **Riesling
Arugula, Lemon Vinaigrette, Curry Chicken Salad, Almonds, Pickled Red Onions

Add On a Protein: House Bacon \$3
Fried / Baked Chicken, Duck Ham, Shrimp \$5

Extra Stuff

Roasted Cauliflower \$5 **Riesling
Romesco Sauce

Potato Gratin \$9 **Bubbles
Champignon Brie, House Bacon Bits

Side of Fries \$5 **Vermouth

Side Caesar Salad \$4 **Sherry

Side Mixed Greens Salad \$5 **Pinot Grigio

Desserts

Flourless Chocolate Cake \$7.5 **Port
Blueberry Compote, Whipped Cream

Goey Butter Cake \$7 **Moscato
Mixed Berry Coulis

*Whenever possible, we make everything in house

*Consuming raw or undercooked proteins may increase your risk of foodborne illness

