

FEATURED SPIRIT

AMARO NONINO - ITALY \$7

A DIGESTIF MADE FROM GRAPPA INFUSED WITH HERBS, PLUS GRAIN ALCOHOL, AND INGREDIENTS THAT INCLUDE CARAMELIZED SUGAR, BITTER ORANGE, CINCHONA, LIQUORICE, QUASSIA WOOD, RHUBARB, SAFFRON, SWEET ORANGE AND TAMARIND. HAS AN HERBACIOUS FRAGRANCE, WITH A MILDLY BITTER SPICY TASTE.

SUGGESTED AMARO NONINO COCKTAIL:

PAPER PLANE \$8

equal parts amaro nonino, aperol, bourbon, lemon, shaken & served in a coupe

PASTIS 8

Henri Boudin, ice, filtered water

ABSINTHE SERVICE 12

tableside fountain

SAZERAC 8

rye, peychaud's, angostura, herbsaint

HURRICANE 8

dark rum, lemon, passion fruit nectar

MINT JULEP 8

bourbon, fresh mint, sugar

CORN 'N OIL 8

dark rum, falernum, bitters, lime

MOSCOW MULE 8

vodka, lime, ginger beer

DARK & STORMY 8

dark rum, lime, ginger beer

OLD FASHIONED 8

bourbon, angostura, orange bitters

PALOMA 8

tequila, grapefruit juice, squirt

DEEP EDDY VODKA SODA 7

choice of ruby red, peach, or iced tea

SUMMERTIME ROLLS

SNACKS

HUSH PUPPIES \$6

cheddar, jalapeno corn fritters, honey

OYSTERS ON HALF SHELL \$12

half dozen pacific oysters, champagne mignonette, smoked chili cocktail sauce

CRAB RAVIGOTE \$11

fried green tomato, white remoulade, blue crab

HEIRLOOM TOMATO \$10

frisée, chevre, pistachio, white anchovy, citrus tarragon mint vinaigrette

GRILLED ROMAINE \$9

cherry tomato, croute, blue cheese, buttermilk dressing

FRIED DILL PICKLE CHIPS \$5

buttermilk dipping sauce

FRIED CHICKEN GIZZARDS \$6

creole honey mustard

MOULES CREOLE \$12

locally farmed mediterranean mussels, creole butter, andouille, grilled bread

FRITES \$5

*garlic, rosemary, sea salt, aoli
(add truffle \$2)*

BEIGNETS \$5

*fried yeast pastry,
dusted with powdered sugar*