

plates.

restaurant & bar

Snacks

- patatas bravas 9
- marinated olives w/ citrus, harissa, olive oil & sherry vinegar 8
- baked goat cheese w/ blackberry rosemary agrodolce & grilled bread 17
- cheese plate w/ marcona almonds, spicy pickles & crackers 23
add shaved 18 month serrano ham +7
- house baked bread 6

Cold

- heirloom tomatoes w/ panzanella, little gems, spring onion 15
- louisiana bluecrab claws w/ nuoc cham, herbs & carrots 18
- marinated white anchovies w/ persillade, mustard seeds & grilled sourdough 11
- local lettuces w/ white balsamic, tomato, marcona almonds & parmesan 14
- tuna crudo w/ charred tomato vinaigrette, crushed almonds & chermoula aioli 18

Hot

- garlic shrimp w/ black garlic soubise & chili garlic oil 16
- roasted oysters w/ viet cajun butter & lemon bread crumbs 21
- grilled lamb skewer w/ rosemary yogurt & crushed herbs 17
- wild mushrooms w/ sourdough, farm egg, PX sherry & goat cheese 18
- gibson hushpuppies w/ shrimp & chipotle aioli 15
- seared scallops w/ corn puree, romesco vinaigrette 23

Large

- gulf fish of the day mp
- homeplace pastures pork t-bone w/ creole mustard bordelaise & braised greens 38
- prime flank steak w/ maitre d' butter, oyster mushrooms 39
- crispy coq au vin w/ mushrooms, confit potatoes & red wine jus 35

Chef's Tasting - a four course, family style meal selected by chef 60
full table participation required

a 3% employee wellness fee is added to all checks
this helps us provide health insurance at no cost to our employees.
this is optional and can be removed upon request

chef/owner - farrell harrison owner - brian weisnicht

Wine

Sparkling

Xarel-lo/Macabeo. <u>Penedes</u> . Chic NV	10
Garnacha. <u>Castilla La Mancha</u> . <i>Petulante Pet Nat Rose NV</i>	draft 10

Rose & Orange

Hondorrabi Blend. <u>Ixakolina</u> . <i>Baskoli Rose '23</i>	12
Macabeo/Sauv Blanc. <u>Valencia</u> . <i>"Orange" Kiki & Juan '23</i>	12

White

Assyrtiko/Sauvignon Blanc. <u>Greece</u> . <i>Buketo '23</i>	13
Albarino. <u>Rias Baixas</u> . <i>"Abadia d'San Campio" Terras Gauda '23</i>	12
Verdejo. <u>Rueda</u> . <i>"Celeste" Familia Torres '22</i>	12
Chardonnay. <u>Santa Barbara</u> . <i>Presqu'ile '22</i>	15

Red

Pinot Noir. <u>Loire</u> . <i>"Cuvee Unique" Deville '23</i>	14
Garnacha. <u>Vinas de Madrid</u> . <i>Granito del Cadalso '22</i>	13
Cabernet. <u>Napa Valley</u> . <i>Aviary '20</i>	15
Tempranillo. <u>Rioja</u> . <i>"Crianza" Biga de Luberrri '20</i>	14

Low & No ABV

Kalimotxo <i>mexican coke, red wine, Lemon</i>	10
Vermouth & Soda <i>atxa vermut rojo, soda, orange slice</i>	10
St Agrestis Phony Negroni	12
N/Aperol Spritz <i>n/a aperitif, tonic, soda, orange slice</i>	10
Stellas Artois Liberte 0.0%	7

Beverages

Mexican Coke	5
Mexican Fanta	5
Dublin Red Creme Soda	5
Barqs Root Beer	5

Cocktails

Gin & Tonic <i>malfy rosa, mastiha liqueur, fentimans tonic, juniper, thyme, rosemary, Lemon</i>	14
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The Execution <i>silver tequila, mezcal, cloosterbitter, dry curacao, lime</i>	14
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Sunset Tree <i>rye whiskey scotch, sweet vermouth, ginger, Lemon</i>	14
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Doctor's Note <i>coquerel calvados, rum dry vermouth, cinnamon</i>	15
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Fiebre de Flores <i>vodka, lavender, Lemon, vermut flores rose, elderflower, cava</i>	14
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Persephone <i>mahon gin, pomegranate, cava mattei cap corse, citrus bitters</i>	14
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Mai Tani Spritz <i>rum, strawberry, mint Lemon, orgeat, cava</i>	15
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Daly Dose <i>rye whiskey, ginger, honey syrup Lemon, iced tea</i>	13
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Beer & Cider

Draft

Paradise Park <u>Lager</u> . <i>Urban South, LA.</i>	7
Stellas Artois <u>Pilsner</u> . <i>BE.</i>	7
Mango Cart <u>Wheat Ale</u> . <i>Golden Road, CA.</i>	8
Ambush <u>Amber Ale</u> . <i>Rally Cap, LA.</i>	8
Jucifer <u>IPA</u> . <i>Gnarly Barley, LA.</i>	10

Can & Bottle

Estrella Damm <u>Lager</u> . <i>ESP.</i>	8
Suzy B <u>Blonde</u> . <i>Southern Prohibition, MS.</i>	7
Lil' Miss Tangerine <u>Sour</u> . <i>Chandeleur, MS.</i>	8
Banger <u>IPA</u> . <i>St. Arnold, TX.</i>	8
Basque <u>Cider</u> . <i>Gurutzeta, ESP.</i>	10
Eastcider Blood Orange <u>Cider</u> . <i>Austin, TX</i>	8