

COCKTAIL MENU

-Cheers-

SPECIALTY COCKTAILS

SHOWCASING REGIONAL SPIRITS, FRUITS, HERBS FROM THE GARDEN, OR HOUSE MADE SYRUPS AND MIXERS

OLD FASHIONED

CRITTENDEN RYE | ANGOSTURA BITTERS | LUXARDO CHERRY |
ORANGE PEEL
SMOKED GLASS 1

THAT'S THAT ME ESPRESSO (MARTINI)

COAST ROAST ESPRESSO-INFUSED ST. ROCH VODKA |
CATHEAD HOODOO | BAILEY'S | SIMPLE

RADISH BLOODY

CATHEAD VODKA | HANDCRAFTED BM MIX | PICKLED
RADISHES AND THINGS | VIBES

LAVENDER HAZE

CATHEAD HONEYSUCKLE | LEMON | LAVENDER

SEMESTER ABROAD

RITTENHOUSE RYE | ORANGE CURACAO | ORANGE BITTERS |
SIMPLE | LEMON

LOVELY RITA (SPRING VERSION)

ESPOLON SILVER TEQUILA | COINTREAU | HIBISCUS | HOUSE
MADE SOUR

POOKIE'S PUNCH

BOUNDS FARM BLUEBERRY | GREY GOOSE | SPLASH
CRAN | SODA

THE DUCHESS

SOLOU GIN | ST. GERMAIN | LEMON | BASIL

FAMOUS LAST WORDS

BACARDI SILVER | BASIL LIME CORDIAL | SODA

RADISH QUEEN

DISTILLERIE ACADIAN VOILÀ VODKA | FRESH
RASPBERRIES | HIBISCUS | MINT | CLUB SODA

ALL HOUSE COCKTAILS 13

Spring Classics - 10

SINGAPORE SLING

CITADELLE GIN | BENEDICTINE | GRAND MARNIER |
MARASCHINO LIQUER | PINEAPPLE | LEMON

PAPER PLANE

MAKER'S MARK | APEROL | AMARO NONINO | LEMON
JUICE

NEGRONI

GENTILLY GIN | CAMPARI | SWEET VERMOUTH |
ORANGE PEEL

MOJITO

BACARDI SILVER | LIME | MINT | SODA

Mocktails - 8

LAVENDER HAZE

HOUSE LAVENDER SYRUP | LEMON | SODA

BLUEBERRY BASIL SPRITZ

BOUNDS FARM BLUEBERRIES | BASIL | LEMON |
SODA

BASIL LIME REFRESHER

BASIL LIME CORDIAL | SPRITE

BLACKBERRY MULE

BLACKBERRIES | MINT | LIME | GINGER BEER

RADISH QUEEN

RASPBERRIES | HIBISCUS | CLUB SODA

Please note: due to ongoing supply issues with MS ABC, your wine choice may be substituted with a label of a similar price point/profile. Apologies.

WINE & BEER

- Bubbly/White/Red -
-Light to Full Bodied-

BUBBLES

Prosecco - La Marca - Glass/Split 10/18

Brut - Moet & Chandon Imperial - 95

Brut - Veuve Cliquot Yellow Label - 125

WHITE WINE

	GL / BOTTLE
Riesling - Dr. Hermann - Germany	12 / 52
Rosé - Yes Way - France	10 / 40
Pinot Grigio - Pighin (Estate Bottled) - Italy	14 / 52
Vihno Verde - Broadbent - Portugal	10 / 40
Sauvignon Blanc - Nash - California	11 / 44
Chardonnay - Louis Jadot Bourgogne - France	14 / 50
Chardonnay - Hess Select - Monterrey	11 / 44
Pinot Grigio - Santa Margherita - Italy	60
Arneis - Fratelli - Roero (Italy DOCG)	70
Chardonnay - Sonoma-Cutrer - Russian River	50

RED WINE

Pinot Noir - Boen by Belle Gloss - Monterrey	16/58
Malbec - La Posta Pizella - Argentina	11/44
Red Blend - Pedroncelli - Sonoma	15/60
Cabernet - Broadbent - California North Coast	12/52
Cabernet - Alexander Valley - California	16 / 58
Pinot Noir - Stoller - Willamette Valley, Oregon	60
Cabernet - J Lohr Hilltop - Central Coast, Cali	80
Cotes du Rhone Rouge - Delas St. Esprit - France	50

N/A BEVERAGES

DRAFT BEER 7

Fly Llama -
FlyPA
Blue Moon

BOTTLES 5

BUD LIGHT
ULTRA
COORS LIGHT
MILLER LITE
HEINEKEN 0.0 (NA)

BOTTLE SODAS 3

COKE
SPRITE
BARQ'S
DIET COKE
DR. PEPPER

SARATOGA SPARKLING 8
SARATOGA STILL 8

STARTERS

APPETIZERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB | BEURRE BLANC | PEPPER JELLY 20

RADISHE TARTINE - CONFIT RADISHES | WHIPPED GOAT CHEESE | CHERMOULA | SOURDOUGH 16

**FRIED GREEN TOMATOES - LUMP CRAB | GULF SHRIMP | WHITE WINE VINAIGRETTE | BUTTERMILK
HERB DRESSING 21**

DEVILED EGGS - SMOKED GULF FISH DIP | MUSTARD SEED CAVIAR | HERB OIL 11 (3)

BRUSSELS SPROUTS - HOUSE CAESAR | CAPERS | CORN BREAD CRUMBLE | PARMESAN 14

**PORK BELLY - SMOKED HERITAGE BREED BELLY | STEEN'S SUGAR CANE GLAZE | DR. PEPPER
"GOOD AND NICE" BBQ | PICKLED OKRA 18**

CRISPY OYSTERS CASINO - FRIED GULF OYSTERS | CASINO AIOLI | BENTONS BACON 20

SALADS | SOUPS

**SPRING SALAD - FAUST FARMS GREENS | FRISEE | PICKLED RED ONIONS | MARINATED BEETS |
SEASONAL RADISHES | CANDIED PECANS | GOAT CHEESE | HEIRLOOM CARROTS | LEMON
VINAIGRETTE 16**

RECOMMENDED ADD-ONS **CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9**

**PEACEMAKER SALAD - CORN MEAL BATTERED GULF OYSTERS AND SHRIMP | BUTTER MILK RANCH
DRESSING | GREEN LEAF LETTUCE | PARM | TOMATO | HOUSE RELISH 12 / 23**

**KALE CAESAR - SHREDDED KALE | HOUSE MADE CAESAR | CAPERS | PARMESAN | CORN BREAD
CRUMBLE 9 / 16**

RECOMMENDED ADD-ONS **CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9**

**BEETS AND BURRATA - BURRATA | MARINATED BEETS | PUNCHY HERBS | PICKLED SHALLOTS |
LEMON VINAIGRETTE | CANDIED PECANS - 17**

SHE CRAB BISQUE - CUP OR BOWL 8/10

FRENCH ONION SOUP - 10

**Groups of 6 or more are assessed an automatic gratuity of 20%
*Consuming undercooked poultry, beef, or shellfish can increase your
risk of food borne illness, especially if you have certain medical
conditions.**

DINNER

ENTRÉES

Proteins

Steak - 6 oz Spice Rubbed Filet | House Made Herbed Mashed Potatoes | Bordelaise 48*

Recommended add-ons Shrimp | Lump Crab 8/9

Pairs with Alexander Valley Cabernet

Short Rib - Barq's Root Beer Braised Angus Short Rib | Marsh Hen Gruyere Grits | Bordelaise 45

Pairs with Boen Pinot Noir

Duck - Indiana Pekin Duck Breast | Two Brooks Dirty Rice Dressing | Collard Chips | Bounds Farm Blueberry Sweet and Sour 38*

Pairs with Broadbent Vihno Verde

Radish Burger - 6 oz Georgia Wagyu Patty | House Pickles | Comeback Sauce | Pickled Red Onions | American Cheese | Lettuce 21*

Served with hand-cut Rosemary Fries

Add Egg 1

Add Benton's Bacon 2.5

Pairs with a cold beer. Or Two.

Pastas & Seafood

Crab Caramelle - Stuffed Goat Cheese Pasta | Gulf Crab | Smoked Tomato Butter | Parm 38

Pairs with Louis Jadot Chardonnay

Ravioli - Three Cheese Stuffed Pasta | Lemon | Spring Peas | Brown Butter Cream 28

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Pairs with Nash Sauvignon Blanc

Fresh Gulf Fish - Local Catch | Two Brooks Farm Risotto | Best Stop Andouille | Pickled Sweet Corn and Shallot 38

Recommended add-ons Shrimp | Lump Crab 8 | 9

Pairs with Broadbent Vihno Verde

Pecan Crusted Catfish - New Roads, LA Pecans | MS Catfish | Marsh Hen Mills Grit Cakes | Vermouth Cream | 30

Recommended add-ons Shrimp | Lump Crab 8 | 9

Pairs with Pighin Pinot Grigio

Shareable Sides

Slow-Cooked Collard Greens 8

Brussels Sprouts | Caesar | Cornbread Crumble 9

Hand-Cut Rosemary Fries 7

Marsh Hen Mills Gruyere Grits 9

Herbed Mashed Potatoes 8

Two Brooks Dirty Rice Dressing 8

Consumer notice: Menu prices reflect our cash price. Bill includes a 3.5% non-cash adjustment for using credit cards. We offer savings when paying with cash.

DINNER