

SHAREABLES

BEIGNETS

\$8.00

LIGHTLY FRIED FRENCH PASTRY TOPPED WITH POWDERED SUGAR. 3 PER ORDER

FRIED OKRA **CREOLE FRIES HUSH PUPPIES** \$8 FRIED PICKLES FRIED GREEN TOMATOES ZAPP'S KETTLE CHIPS

GREENS & SOUP

GAZAPACHO GE V

CUP \$8

Bowl \$14

\$8

TOMATO BLENDED WITH CUCUMBER & PEPPERS. FINISHED WITH TOUCH OF BALSAMIC AND FINELY DICED VEGGIES.

GARDEN GREENS GF, V

\$10

MIXED GREENS WITH SHREDDED CARROTS & LEMON VINAIGRETTE ADD BLACKENED SHRIMP \$6 ADD SMOKED TURKEY \$4

SHRIMP REMOULADE

\$16

ROMAINE LETTUCE WITH SAUTEED GULF SHRIMP, CRISPY OKRA & REMOULADE DRESSING

FRIED OYSTER SALAD

\$17

SPINACH WITH BLUE CHEESE CRUMBLES, BACON CRUMBLES & BUTTERMILK VINAIGRETTE

BLACKENED SHRIMP SALAD GF

\$18

MIXED GREENS WITH GOAT CHEESE, PICKLED RED ONIONS, CANDIED PECANS & CREOLE MUSTARD VINAIGRETTE.

CRESCENT CITY COBB GF

\$18

ICEBERG LETTUCE WITH TASSO HAM, TURKEY, 8 MINUTE EGG*, TOMATO, CARROTS, RED ONION, SMOKED MOZZ & HOUSE RANCH DRESSING

Po - Boys

THE NEW ORLEANS CLASSIC ON OUR CUSTOM FRENCH BREAD FROM COSTEAUX BAKERY

All Po-Boys come Dressed: mayonnaise, shredded lettuce, tomato & pickle.

HAM & CHEESE **REGULAR** KING

FRIED GULF SHRIMP \$16

FRIED OYSTER

REGULAR \$17 KING \$22 REGULAR \$17 KING \$22

ROAST BEEF

CATFISH

1/2 AND 1/2

HOUSE ROASTED BEEF IN DEBRIS GRAVY

WILD BLUE CATFISH BLACKENED OR FRIED \$18

MIXED HALF SHRIMP & HALF OYSTER

\$19 REGULAR KING \$24 **REGULAR** KING \$23

REGULAR \$17 KING \$22

TURKEY

SURF & TURF

FRIED GREEN TOMATO

CHEF MIKE'S HOUSE SMOKED

FRIED SHRIMP & ROAST BEEF

REGULAR

\$17 \$21

REGULAR \$19

\$17 **REGULAR** KING

KING

KING

\$23

\$22

ADD ONS:

FRIED GREEN TOMATO

GREEN TOMATO RELISH \$3

TABASCO AIOLI

EXTRA OYSTERS

EXTRA SHRIMP

\$20

\$2 CHEESE

STREET CAR SPECIAL

\$16

CHOICE OF: 1/2 PO BOY OR 1/4 MUFFULETTA

WITH BAG OF ZAPP'S KETTLE CHIPS & NA BEVERAGE

UPGRADE TO CUP GUMBO, JAMBALAYA, RED BEANS, FRIES, OR SIDE SALAD \$5

<u>House Specials</u>

SEAFOOD PLATTER

\$24

SHRIMP & GRITS

GULF SHRIMP BLACKENED WITH OUR HOUSE

FRIED SHRIMP, OYSTER & CATFISH FRENCH FRIES & HUSH PUPPIES

WITH HOMEMADE TARTAR & COCKTAIL SAUCES

GF, CONTAINS BACON

RED BEANS & RICE HAM HOCK, ANDOUILLE SAUSAGE **GUMBO**

CUP

WITH CHICKEN, ANDOUILLE, OKRA

SPICE BLEND & CREOLE TOMATO SAUCE.

CUP \$8 **Bowl \$14**

\$24

\$9

Bowl \$15

MUFFULETTA

HALF

JAMBALAYA

FOCACCIA ROLL, OLIVE SALAD

WITH CHICKEN, ANDOUILLE SAUSAGE

HAM, SALAMI & MORTADELLA, PROVOLONE, MOZZARELLA

WHOLE \$44 CUP \$9 Bowl \$15

4% KITCHEN LIVABLE WAGE SURCHARGE WILL BE ADDED TO EACH BILL.

THIS GOES DIRECTLY TO OUR KITCHEN TEAM AND OFFERS SIGNIFICANT COMPENSATION TO THEM IN ADDITION TO THE ABOVE MARKET WAGE WE OFFER. THIS METHOD HAS LESS IMPACT TO YOU THE CUSTOMER THAN IF WE WERE TO RAISE ALL OUR PRICES TO ACCOMMODATE A WAGE INCREASE OF THE SAME AMOUNT. IF YOU DO NOT AGREE WITH THIS METHOD PLEASE TELL YOUR SERVER AND IT CAN BE REMOVED.



COLD BEVERAGES

HOT BEVERAGES

MILK JUICE	\$3 \$4	CHICORY COFFEE \$4 OUR HOUSE BLEND OF BLACK OAK COFFEE AND LOUISIANA CHICORY	
APPLE, ORANGE SODA	\$3	CAFÉ AU LAIT \$5	
COKE, DIET COKE, S	• -	BLACK OAK COFFEE \$4	
BARQ'S ROOTBEER,		HOT CHOCOLATE \$4	
BOYLANS GINGERALE		HOT TEA: THE TASTE OF TEA \$4	
LEMONADE	\$4	DOUBLEMINT GREEN TEA	
ICED TEA (UNSWEETENED)	\$3	Vanilla Black Tea	
SPARKLING WATER (16.9 oz)	\$ 5	ROTATING GREEN/BLACK TEA CHAMOMILE HERBAL TEA (CAFFEINE FRI	EE)

BRUNCH LIBATIONS

	GLASS (8oz)	CARAFE (1L)
THE PARISH BLOODY MARY	\$12	\$45
MIMOSA	\$12	\$45
SOUTHERN BELLE	\$12	\$45
SECOND LINE SPRITZ	\$12	\$45

COLD BEER & CIDER

RAINER	\$ 5	(12 oz)
ABITA AMBER LAGER	\$5	(12 oz)
FOGBELT ATLAS BLONDE ALE	\$8	(16 oz)
FOGBELT LONEFERN PILS	\$8	(DRAFT 16 OZ)
HUMBLE SEA FOGGY IPA (ROTATING)	\$8	(DRAFT 16 OZ)
BARREL BROS WEST COAST IPA (ROTATING)	\$8	(DRAFT 16 OZ)
HUMBOLDT CIDER DRYSDALE DRY	\$8	(DRAFT 16 OZ)
BARREL BROS NON-ALCOHOLIC IPA	\$8	(16 oz)

Wine		
	GLS	BTL
BUBBLES		
BRICK & MORTAR 2022 BRUT NATURE ~ SONOMA COAST	\$14	\$50 \$65
CARNIVAL 2021 BRUT ROSE ~ NORTH COAST		\$65
SEPPI 2018 BLANC DE BLANC ~ CALIFORNIA		\$65
H. BILLIOT NV GRAND CRU BRUT ~ AMBONNAY	0	\$95
GIRARD-BONNET BLANC DE BLANC EXTRA BRUT ~ MESNIL SUR-	OGER	\$120
BILLECART SALMON NV BRUT ~ MAREUIL-SUR-AY		\$145
White & Rose		
Vermentino, Reeve 2023~ Sonoma Coast		\$60
Aligoté, Jolie-Laide 2022 ~ California		\$75
Sauv Blanc, Mauritson 2022 ~ Dry Creek Valley	\$13	\$52
Sauv Blanc, Quivira 2022~ Fig Tree Vineyard, Dry Creek		\$60
Sauv Blanc, Henri Bourgeois Monte Damnes 2022 ~ Sanc	ERRE	\$70
RIESLING, BOB CABRAL 2018~ SONOMA COUNTY	\$16	\$65
CHENIN BLANC, LEO STEEN 2023~ SAINI VINEYARD DCV	\$12	\$46
OLD VINE BLEND, MULLINEAUX 2022 ~ SWARTLAND S.A.		\$65
CARRICANTE, TORNATORE 2022 ~ ETNA BIACNO DOC		\$65
Gruner Veltliner, Ryme 2022 ~ Russian River Valley		\$60
Chardonnay, Lioco 2022 ~ Sonoma Coast	\$14	\$55
Chardonnay, Smith Story 2021 ~ Olivet Lane Vineyard, R	RV	\$64
Chardonnay, Stuhlmuller 2022 ~ Alexander Valley		\$70
Chardonnay, Ramey 2021 ~ Sonoma Coast		\$85
Chardonnay, Kumeu River Estate 2022 ~ Kumeu, NZ		\$90
Rose, Muga 2023 ~ Rioja, Spain		\$40
Rose, Flambeaux 2023~ Dry Creek Valley	\$16	\$60
Rose, Arnot Roberts 2023 ~ CA		\$55
RED		
TROUSSEAU, ROOTDOWN 2022, COLE RANCH		\$65
MERENZAO/ MENCIA, ESCALADO DO SIL 2018 ~ VALDEORRAS D	00	\$90
PINOT NOIR, BLOODROOT 2022~ COASTAL CALIFORNIA	\$13	\$52
PINOT NOIR, LANDO 2018 ~ SONOMA COAST		\$85
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TROUSSEAU, ROOTDOWN 2022, COLE RANCH		\$65
MERENZAO/ MENCIA, ESCALADO DO SIL 2018 ~ VALDEORRAS DO		\$90
PINOT NOIR, BLOODROOT 2022~ COASTAL CALIFORNIA	\$13	\$52
PINOT NOIR, LANDO 2018 ~ SONOMA COAST		\$85
PINOT NOIR, REEVE 2021 ~ SPECIAL RESERVE SONOMA COAST		\$90
NERELLO MASCALLESE, TASCANTE 2020 ~ ETNA ROSSO DOC		\$55
GRENACHE, JOLIE- LAIDE 2022~ JEMROSE VNYRD, SONOMA COUNTY		\$85
SYRAH, RAMEY 2017 ~ RODGERS CREEK VINEYARD, PETALUMA GAP		\$95
ZINFANDEL, CARLISLE 2020 ~ PAPERA RANCH, RUSSIAN RIVER VALLEY	<i>r</i>	\$80
ZINFANDEL, MAURITSON 2021, JACK'S CABIN, ROCKPILE RIDGE		\$95
Cab Franc, Ryme 2022 ~ Alegria Vnyd Russian River Valley		\$60
CAB SAUV, KOKOMO 2021 ~ DRY CREEK VALLEY	\$14	\$55
CAB SAUV, SMITH STORY 2019 ~ PICKBERRY VINEYARD, SONOMA MTN		\$72
CORKAGE		\$20