



BRUNCH SPECIALS

BEIGNETS \$8.00

NEW ORLEANS' FAMOUS LIGHTLY FRIED PASTRY. TOPPED WITH POWDERED SUGAR.
3 PER ORDER

SHRIMP & GRITS ^{GF} \$20

BLACKENED GULF SHRIMP IN OUR PROPRIETARY BLACKENING SEASONING & CREOLE TOMATO SAUCE (CONTAINS BACON)
ADD POACHED EGG* \$2 2 EGGS \$4

EGGS NOUVELLE ORLEANS \$25

POACHED EGGS, LOUISIANA BLUE CRAB MEAT ON TOASTED FRENCH BREAD WITH & HOUSE-MADE HOLLANDAISE *

BANANAS FOSTER PAIN PERDU \$16

FRENCH TOAST, CARAMELIZED BANANAS, PECANS & MAPLE BOURBON SAUCE

EGGS SARDOU \$19

POACHED EGGS, CREAMED SPINACH, ARTICHOKE BOTTOMS & HOUSE-MADE HOLLANDAISE *

HOUMA HASH ^{GF} \$17

SPINACH, BELL PEPPERS, ANDOUILLE SAUSAGE, POTATOES, OVER GRITS & AN EGG SUNNY SIDE UP *

ADD ONS:	EXTRA EGG	\$2	ADD 2 EGGS	\$4	BLUE CRAB	\$6
	EXTRA SHRIMP	\$6	CHEESE	\$1	TASSO HAM	\$4

SHAREABLES

FRIED PICKLES	\$6
FRIED GREEN TOMATOES	\$8
CREOLE FRIES	\$6
SPICED WITH OUR HOUSE BLACKENING SEASONING	
HUSH PUPPIES	\$8
FRITTERS WITH BACON, JACK CHEESE, GREEN ONION	
ZAPP'S KETTLE CHIPS	\$3

GREENS

GARDEN GREENS ^{GF, V}	\$10
SHREDDED CARROTS & LEMON VINAIGRETTE	
ADD SMOKED TURKEY \$4	ADD BLACKENED SHRIMP \$6
BLACKENED SHRIMP SALAD ^{GF}	\$18
GOAT CHEESE, PICKLED RED ONIONS, CANDIED PECANS & CREOLE MUSTARD VINAIGRETTE.	
CRESCENT CITY COBB ^{GF}	\$18
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.

RUFFINO'S BREAKFAST PO'BOY

ROTATING CHEF'S CHOICE
6" SERVED WITH POTATOES \$22

GULF SHRIMP

REGULAR OR VOODOO STYLE
REGULAR \$18
KING \$23

1/2 AND 1/2

FRIED SHRIMP & OYSTER
REGULAR \$17
KING \$22

TURKEY

REGULAR \$17
KING \$21

FRIED OYSTER

REGULAR \$17
KING \$22

FRIED GREEN TOMATO

REGULAR \$17
KING \$22

FRIED CHICKEN

PICKLE BRINED WITH SLAW & TABASCO AIOLI
REGULAR \$18
KING \$23

ROAST BEEF

HOUSE ROASTED BEEF IN DEBRIS GRAVY
REGULAR \$19
KING \$24

SURF & TURF

ROAST BEEF & FRIED SHRIMP
REGULAR \$19
KING \$24

ADD ONS:	FRIED GREEN TOMATO	\$4	CHEESE	\$2
	EXTRA SHRIMP	\$6	EXTRA OYSTERS	\$6

TABASCO AIOLI \$2
GLUTEN FREE BREAD AVAILABLE

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, FRIES, OR SIDE SALAD \$5

HOUSE SPECIALS

JAMBALAYA

^{GF}
WITH CHICKEN, ANDOUILLE SAUSAGE
CUP \$8 BOWL \$14

GUMBO

CHICKEN, ANDOUILLE, OKRA, TRINITY & GUMBO FILE
CUP \$9 BOWL \$15

MUFFULETTA

FOCACCIA ROLL, OLIVE SALAD
HAM, SALAMI & MORTADELLA, PROVOLONE, MOZZARELLA
HALF \$24 WHOLE \$44

YAKAMEIN

'OLD SOBER' IS A CAJUN RAMEN. OURS FEATURES HOUSE SMOKED BRISKET, EGG, AND GREEN ONIONS
\$22

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.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING. NOT ALL INGREDIENTS LISTED ABOVE.

COLD BEVERAGES

MILK	\$3
JUICE	\$4
APPLE, ORANGE, GRAPEFRUIT	
SODA	\$3
COKE, DIET COKE, SPRITE	
BARQ'S ROOTBEER,	
BOYLAN'S GINGER ALE	
LEMONADE	\$4
ICED TEA (UNSWEETENED & SWEET)	\$3
SPARKLING WATER (16.9 oz)	\$5

HOT BEVERAGES

BLACK OAK COFFEE	\$4
OATMILK AVAILABLE FOR \$0.25	
CHICORY COFFEE	\$4
OUR HOUSE BLEND OF BLACK OAK COFFEE AND LOUISIANA CHICORY	
CAFÉ AU LAIT	\$5
HOT CHOCOLATE	\$4
HOT TEA: THE TASTE OF TEA	\$4
DOUBLEMINT GREEN TEA	
VANILLA BLACK TEA	
EARL GREY	
CHAMOMILE HERBAL TEA (CAFFEINE FREE)	

BRUNCH LIBATIONS

	GLASS	CARAFE
THE PARISH BLOODY MARY	\$12	\$45
MIMOSA WITH ORANGE OR GRAPEFRUIT JUICE	\$12	\$45
SOUTHERN BELLE	\$12	\$45
SPARKLING WINE, LEMONADE, AND A TOUCH OF ORANGE JUICE ON ICE		
SECOND LINE SPRITZ	\$12	
STELLARE AMARO, SPARKLING WINE, SPARKLING WATER ON ICE		
NOLA NEGRONI	\$16	
GIN SOJU, STELLARE AMARO, CARPANO ANTICA VERMOUTH ON ICE		
FRENCH QUARTER 75	\$16	
GIN SOJU, LEMON JUICE, SPARKLING WINE		
HBG HURRICANE	\$16	
RUM SOJU, PASSION FRUIT, ORANGE, LIME & GRENADINE ON ICE		

COLD BEER & CIDER

RAINER	\$5	(12 oz)
ABITA AMBER LAGER	\$5	(12 oz)
FOGBELT ATLAS BLONDE ALE	\$8	(16 oz)
MOONLIGHT REALITY CZECH PILS	\$8	(DRAFT 16 oz)
HUMBLE SEA FOGGY IPA (ROTATING)	\$8	(DRAFT 16 oz)
BARREL BROS WEST COAST IPA (ROTATING)	\$8	(DRAFT 16 oz)
GOLDEN STATE CIDER MIGHTY DRY	\$8	(DRAFT 16 oz)
BARREL BROS NON-ALCOHOLIC IPA	\$8	(16 oz)

WINE

SPARKLING

BRICK & MORTAR 2022 BRUT NATURE ~ SONOMA COAST	\$14	\$50
CARNIVAL 2021 BRUT ROSE ~ NORTH COAST		\$65
SEPPI 2018 BLANC DE BLANC ~ CALIFORNIA		\$65
VILMART "GRANDE RESERVE" 1ER CRU BRUT ~ RILLY-LA-MONTAGNE		\$55 375 ML
H. BILLIOT NV GRAND CRU BRUT ~ AMBONNAY		\$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
PINOT BIANCO, ALOIS LAGEDER 2022 ~ DOLOMITI		\$38
SAUV BLANC, MAURITSON 2022 ~ DRY CREEK VALLEY	\$13	\$52
SAUV BLANC, QUIVIRA 2022~ FIG TREE VINEYARD, DRY CREEK VALLEY		\$60
SAUV BLANC, HENRI BOURGEOIS MONTE DAMNES 2022 ~ SANCERRE		\$70
RIESLING, BOB CABRAL 2018 ~ SONOMA COUNTY	\$16	\$65
TIMORASSO, VIETTI 2022 ~ COLLI TORTONESI IT		\$68
CHENIN BLANC, LEO STEEN 2022 ~ SAINI VINEYARD, DCV	\$13	\$52
OLD VINE BLEND, MULLINEAUX 2022 ~ SWARTLAND S.A.		\$65
CARRICANTE, TORNATORE 2022 ~ ETNA BIANCO DOC		\$65
GRUNER VELTLINER, RYME 2022 ~ RUSSIAN RIVER VALLEY		\$60
GRECHETTO, MOTTURA 'LA TORRE A CIVITELLA' 2020 ~ LAZIO		\$68
CHARDONNAY, SMITH STORY 2021 ~ OLIVET LANE VINEYARD, RRV	\$14	\$55
CHARDONNAY, STUHLMULLER 2022 ~ ALEXANDER VALLEY		\$60
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

MENCIA, RAUL PEREZ CASTRO CANDAZ 2020 ~ RIBEIRA SACRA		\$78
NEBBIOLO, MARCHESI DI GRESY 2022 ~ MARTINENGA, LANGHE		\$70
PINOT NOIR, BLOODROOT 2022~ COASTAL CALIFORNIA	\$13	\$52
PINOT NOIR, LANDO 2021 ~ SONOMA COAST		\$85
PINOT NOIR, REEVE 2021 ~ SPECIAL RESERVE SONOMA COAST		\$90
BARBERA, VIETTI 2022 ~ BARBERA D'ASTI		\$52
GRENACHE, JOLIE-LAIDE 2022~ JEMROSE VNYRD, SONOMA COUNTY		\$85
SYRAH, PAX 2020 ~ SONOMA COAST		\$60
SYRAH, RAMEY 2017 ~ RODGERS CREEK VINEYARD, PETALUMA GAP		\$95
ZINFANDEL, CARLISLE 2020 ~ PAPER RANCH, RUSSIAN RIVER VALLEY		\$80
ZINFANDEL, MAURITSON 2021 ~ JACK'S CABIN, ROCKPILE RIDGE		\$95
ZINFANDEL, FLAMBEAUX 2019 ~ DRY CREEK VALLEY		\$110
CASAVECCHIA, ALOIS 'TRIFOLIUM' 2018 ~ CAMPANIA		\$72
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

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 6 OR MORE.
SHARED CHECK CANNOT BE SPLIT MORE THAN 4 WAYS.