APPETIZERS
18—Blackened Octopus/ Sweet Potato Coconut Puree
10—Pumpkin + Coconut Soup/ Herbed Yogurt
14—Little Gems Salad/ Buttermilk Dressing/ Parmesan Crisps
17—Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
14—Butternut Squash Salad/ Pepita Gremolata/ Feta
19—Burrata/ Marinated Tomatoes/ Soppressata/ Grilled Bread

ENTRÉES
Spaghetti/ Tomato/ Basil—19
Sweet Breads/ Hot Sauce/ Pomme Puree—18
Chicken Fra Diavolo/ Semolina Gnocchi—30
Eggplant Parmesan/ Garlic Breadcrumbs/ Basil—24
Cavatelli/ Shrimp/ Run Down Sauce/ Soft Herbs—30
Wagyu Beef Lasagna/ Fontina Fonduta—28
Gulf Fish/ Spicy Seafood Stew/ Fried Bread—32

DESSERTS
Chocolate Ganache/ Hazelnuts/ Coconut Sorbet—14
Coconut Flan/ Rum Cake/ Stewed Pineapple—10
Raspberry Ice Cream/ Chocolate Cake/ Cherries/ Hazelnuts—10
Daily Selection of Ice Cream and Sorbet—7
Coffee, Espresso, Cappuccino, Latte

THANKS FOR COMING
NINA & LARRY

FOOD DISCLAIMER CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF

A 4% KITCHEN RECOGNITION CHARGE WILL BE ADDED TO ALL CHECKS.
ENTIRETY OF THIS SERVICE CHARGE IS DIVIDED EQUALLY BETWEEN ALL KITCHEN EMPLOYEES.
WINES BY THE GLASS

Bubbles-

JEAN VULLIEN & FILS NV
Altesse/ Chardonnay/ Jacquère $15
Savoie, France

CASTELROIG CORPINNAT BRUT ROSAT NV
Grenache/ Trepid $14
Barcelona, Spain

Rosé-

DAOU VINEYARDS 2021
Grenache $16
Paso Robles, CA

White-

PULLUS 2022
Pinot Grigio $12
Štajerska, Slovenia

LIEU DIT 2021
Sauvignon Blanc $16
Santa Ynez Valley, CA

LOIMER “LOIS” 2021
Grüner Veltliner $14
Niederösterreich, Austria

SANDHI 2021
Chardonnay $15
Santa Barbara, CA

Red-

CALERA 2021
Pinot Noir $14
Central Coast, California

CH. LA NERTHE “LES CASSAGNES” 2020
Grenache/ Syrah/ Mourvèdre $14
Cotes-du-Rhône Villages, France

DOM. Du PAVILLON de CHARRANES 2021
Gamay $15
Cote de Brouilly, France

FRANCOIS VILLARD 2021
Syrah $15
Collins Rhodaniennes, France

COCKTAILS

MS. FIZZLE
$16—Cardamaro/ House Pineapple Vodka/ Lemon/ Orange/ Angostura / Egg White/ Soda

ST. ELSEWHERE
$15—Dry Gin/ Soursop/ Mango/ Galliano

YOU SAW ME STANDING ALONE
(clarified milk punch)
$14—Mezcal/ Lime/ Grapefruit/ Blackberry/ Cinnamon

WEEKEND AT BERNIES
$13—St. Lucian Rum Blend/ Pineapple/ Jerk Coconut Cream/ Lime/ Toasted Coconut

THE TEENA MARIE
$15—Rye/ Brown Butter Averna/ Roasted Pear/ Madera Meio Seco/ Angostura

SA CHAUD
$14—Hibiscus Tequila/ Salted Honey/ Yuzu/ Passion Fruit-Ginger/ Laphroig Spritz

SPIRIT-FREE COCKTAILS — 9
(+house liquor — 11)

BEING GOOD ON VACATION
MANGO/ PINEAPPLE/ LIME/ GINGER BEER

SAINT LUCY
LEMONGRASS/ TAMARIND/ ORANGE/ LEMON

PHONY NEGRONI
ST. AGRESTIS DISTILLERY, BROOKLYN NY

BEER

BLOND ALE—$8
NOLA BREWERY, NEW ORLEANS LA

JOCKAMO JUICY IPA—$8
ABITA BREWERY, ABITA SPRINGS LA

SAISON NAMED DESIRE— $9
SECOND LINE BREWERY, NEW ORLEANS LA

SOUTHERN DRAWL— $7
GREAT RAFT BREWERY, SHREVEPORT LA

CRESCENT 9 THC SELTZER (N/A)— $9
CRESCENT CANNA, NEW ORLEANS LA

RUN WILD N/A IPA—$5
ATHLETIC BREWING, STRATFORD CT