

Cocktails \$10

The Battle of New Orleans

Buffalo Trace Bourbon, gum syrup, with dashes of anisette, absinthe and Peychaud's and orange bitters on a hand cut ice cube.

Tchoupitoulas Street Guzzle

El Dorado 3yr rum, lime, Blenheim hot ginger beer, Peychaud's bitters

Horse Thief Cocktail

Hayman's Old Tom gin, vermouh di Torino, absinthe

Pendennis Club Cocktail

Miller's Westbourne gin, lime, apricot brandy, Peychaud's bitters

State Street Cocktail

Beefeaters gin, fresh pressed pineapple, pineapple gum, dolin blanc vermouh, celery bitters, soda

French 75

Beefeaters gin, lemon, sparkling wine

Vieux Carre

Rittenhouse 100 rye, Germain-Robin brandy, Carpano sweet vermouh, Benedictine, Peychaud's and Angostura bitters on a hand cut ice cube

Brandy Milk Punch

Germain-Robin brandy, Pompero rum, Straus organic milk, nutmeg

Derby Cocktail

Wild Turkey 101 bourbon, honey, cinnamon, lemon, Angostura bitters

Seelbach Cocktail

Maker's Mark bourbon, Cointreau, sparkling wine, Peychaud's and Angostura bitters

Filibuster Wild Turkey rye, grade b organic maple, lemon, egg white

cheese straws 5

spicy beef jerky 7

baked oyster 3

celery root r emoulade, little gems 8

wedge salad, blue cheese, lardon, buttermilk 10

field greens, pickled sweet red onion, peanut vinaigrette 8

black-eyed pea spread, poppy seed crackers 8

duck rillettes, watermelon rind pickle, creole mustard 13

cucumbers, herbs, red vinegar 5

cornmeal crusted fried oysters, jalape o remoulade 9

chive calas, pepper jelly 8

fried pickles, ranch dressing 6

shrimp and grits 17

chicken gumbo, andouille, popcorn rice 16

alligator sausage, peppers, caramelized onion 13

pan seared bass, lemon, brown butter caper 20

braised collard greens, smoked ham hock 7

cheese grits 6

corn bread, honey butter 5

