

Columns

EST 1883

BY THE GLASS

BUBBLY

HERMANN MOSER, ROSI MOSI
"THE DAZZLING" — 12/48
Zweigelt, Austria, NV

MONMOUSSEAU BRUT ETOILE — 10/40
Chenin Blanc, Ugni Blanc, France, NV

LAURENT-PERRIER LA CUVEE BRUT (187 ml) — 20
*Chardonnay, Pinot Noir, Pinot Meunier
Champagne, France, NV*

ROSÉ / ORANGE

ERCOLE ROSÉ (1L) — 9/45
Barbera, Dolcetto, Piedmont Italy '20

BURA ORANGE — 9/38
Rukatac, Dalmatia, Croatia '20

WHITE

DAS TROCKEN — 9/38
Riesling, Austria '20

BELISARIO "LE SALSE" — 9/38
Verdicchio, Matelica, Italy '19

JEAN MARC BARTHEZ BORDEAUX BLANC — 12/48
Sauvignon Blanc, Sémillon, Bordeaux, France '20

REVELRY VINTNERS — 12/42
Chardonnay, Columbia Valley, Washington '20

RED

HERÈNCIA ALTÈS — 9/38
Garnatxa Negra, Gandesà, Spain '19

HENDRY HRW — 15/56
Cabernet Sauvignon, Napa Valley, California '18

SAVORY

CHEESE PLATE — 20
honey, apple butter

LITTLE GEM LETTUCE — 13
parmesan dressing, sunflower seeds, bacon

FRENCH FRIES — 10
tabasco, dijonnaise, ketchup

CRAB RICE — 17
okra, sesame seeds, fried onion, sunny side up egg

FRENCH QUICHE — 14
caramelized onion, bacon marmalade, side salad

BREAKFAST PLATE — 18
country ham, scrambled eggs, biscuits

EGGS BENEDICT — 18
pork, cornbread, collards, hollandaise

CHICKEN SCHNITZEL — 17
country gravy, brussels sprouts, sunny side up egg



DESSERT

SEMIFREDDO — 10
caramelized honey, pomegranate, ginger

FLOURLESS CHOCOLATE CAKE — 10
coconut mousse, cashew

Chef Paul Terrebonne

BEER

PARADISE PARK *lager* — 5
FAUBOURG DAT'SUMA *IPA* — 6
SECOND LINE *west coast IPA* — 6
TECATE *lager* — 5
URBAN SOUTH ROCKET POP *seltzer* — 6
WETLANDS SAKE *filtered sake* — 10

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COCKTAILS

FRENCH 75 — 12

gin, lemon, sparkling

SAZERAC — 12

rye, absinthe, peychaud bitters

TOMMY'S MARGARITA — 13

tequila, agave, lime, sea salt

COFFEE NEGRONI — 13

gin, campari, vermouth, coffee

PIMM'S CUP — 13

gin, lemon, soda

GOLD RUSH — 13

bourbon, honey, lemon, thyme

PALOMA — 13

mezcal, lime, grapefruit soda

RATTLESNAKE — 14

rye, lemon, egg whites, absinthe

BRANDY CRUSTA — 13

brandy, lemon, maraschino, combier

ROFFIGNAC — 13

cognac, st. george raspberry, soda, bitters

ADONIS — 13

sherry, sweet vermouth, bitters, orange

BRUNCH

MIMOSA — 10

sparkling wine, orange juice

COLUMNS BLOODY MARY — 11

pepper vodka, pickles

APEROL SPRITZ — 10

sparkling wine, orange

ORIGINAL

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

CHAI THIS — 14

bourbon, brandy, Cherry Coffe chai, cream

SHRINKING VIOLET — 14

singani 63, uruapan charanda blanco, blueberry shrub, lavender, pink peppercorn

BAJO LA SAL — 15

el bujo mezcal, caperitif, dolin blanc, olive, orange bitters



Bar Manager: Carlos Quinonez

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

20% gratuity will be added to parties of six or more.

We cannot provide individual itemized receipts for tables over six.