

Columns

EST. 1983

SAVORY

SUNCHOKE SOUP — 10

cauliflower, horseradish gremolata

CHEESE PLATE — 20

honey, apple butter, almonds

APPLE SALAD — 13

kale, pecans, blue cheese

LITTLE GEM LETTUCE — 13

parmesan dressing, sunflower, bacon

FRENCH FRIES — 10

dijonnaise, ketchup, cajun seasoning

CHICKEN SCHNITZEL — 17

*country gravy, brussels sprouts,
sunny side up egg*

FRENCH QUICHE — 14

*caramelized onion, bacon marmalade,
side salad*

FRENCH TOAST — 17

*peanut butter, blueberry cane syrup,
labneh*

BREAKFAST SANDWICH— 15

eggs, bacon, pepper marmalade

COLUMNS BURGER — 16

bacon marmalade, arugula, provolone

SHRIMP & GRITS — 25

onion, bacon, thyme

SWEET

APPLE CIDER BLONDIE — 10

espresso, hazelnut, popcorn

RYE BROWNIE — 10

pistachio, miso, gingerbread

Chef Paul Terrebonne

BUBBLY

SIMONET BLANC de BLANCS BRUT *Ugni Blanc, Chardonnay, Alsace, FR, NV — 9/38*

HILD SEKT BRUT *Elbling, DE, NV — 14/54*

SOMMARIVA SPARKLING ROSATO— *Roboso, Pinot Nero, IT, NV — 12/45*

DELAMOTTE BRUT CHAMPAGNE, *Chardonnay, Pinot Noir, Pinot Meunier, FR, NV — 25/100*

ROSÉ/ORANGE

BODEGAS OLIVARES JUMILLA ROSADO *Garnacha, Jumilla, SP — 10/40*

CHÂTEAU DE MANISSY TAVEL 'CUVÉE DES LYS' ROSÉ *Grenache, Clairette, Syrah, FR '21 — 15/60*

PULLUS *Pinot Grigio, Slovenia '12 — 12/45*



WHITE

ERCOLE (1L) *Cortese, Monferrato, IT '20 — 10/40*

Les COSTIERES de POMEROLS PICPOUL DE PINET *Piquepoul, Languedoc-Roussillon, FR '21 — 12/45*

RUBUS, *Chardonnay, Cholchagua Valley, Chile — 15/60*

RED

POGGIO ANIMA "BELIAL" *Sangiovese, Toscana, IT '12 (chilled) — 9/38*

Les SABLIERES COTES du RHONE *Grenache, Rasteau, FR '19 — 10/40*

FIELD RECORDINGS "WONDERWALL" *Pinot Noir, Edna Valley, US '20 — 12/45*

MOUTON NOIR "IN SHEEP'S CLOTHING" *Cabernet Sauvignon, Columbia Valley, US '19 — 13/52*

SANT'ELENA *Merlot, Friuli Isonzo, IT '01 — 13/50*

RESIDENT ARTIST #CUBSTHEPOET LOVE POEMS — 100 *by commission*

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

Columns

CLASSIC

SAZERAC — 12
rye, absinthe, peychaud bitters

CAIPIRINHA — 12
cachaca, lime, sugar

TOMMY'S MARGARITA — 13
tequila, agave, lime, sea salt

COFFEE NEGRONI — 13
gin, campari, vermouth, coffee

GOLD RUSH — 13
bourbon, honey, lemon, thyme

PIMM'S CUP — 13
gin, lemon, soda

SCOFFLAW — 12
bourbon, lillet, grenadine, lemon

PALOMA — 13
mezcal, lime, grapefruit soda



BRUNCH

MIMOSA — 10
sparkling wine, orange juice

COLUMNS BLOODY MARY — 11
pepper vodka, pickles

APEROL SPRITZ — 10
sparkling wine, orange

ESPRESSO MARTINI — 16
grey goose, st. george coffee liqueur, cold brew

FEATURED

WINTER SAILOR — 14
river basin rye, salers, vanilla, winter melon bitters
\$2 donation from every sale to benefit
[@TurningTablesNOLA](#)

ORIGINAL

LAVENDER COLD PRESS — 13
japanese whisky, cream, coffee

ZEVI'S BEVVY — 13
serrano vodka, cucumber, lime, cardamom, sage

ALASKA — 16
sweet gwendoline, yellow chartreuse, bitters

THE ZEALOT — 14
peated bourbon, mezcal, sweet vermouth, yellow chartreuse

BEER & OTHERS

ZONY MASH 'JUST DANDY' plum gose — 8

MODELO lager (16oz) — 6

PARISH pilsner — 6

FAUBOURG GOLDEN CYPRESS wheat ale — 6

FAUBOURG BLACKENED VOODOO dunkel-style dark lager — 6

GHOST IN THE MACHINE hazy double ipa (draft) — 8

STELLA ARTOIS pilsner (draft) — 6

RESERVE COCKTAILS

MONTE CASINO — 18
redwood rye, benedictine, strega

BOULEVARDIER — 20
1757 vermouth di torino, willett family estate rye, campari

OAXACAN OLD FASHIONED — 25
penta reposado, los vecinos tobalá, mole bitters, orange

Beverage Director: Ryley Rodriguez

22% gratuity will be added to parties of six or more. We cannot provide individual itemized receipts for tables over six.