


C O L U M N S

SMALL PLATES

- MARINATED OLIVES gin, orange, rosemary— 9
- CHEESE PLATE local honey, housemade jam, marcona almonds — 25
- PICKLED BEET SALAD buttermilk dressing, pistachio crumb, manchego cheese, basil — 15
- LITTLE GEM LETTUCE sunflower, bacon, pickled red onion, parmesan dressing — 14
- SMOKED FISH DIP trout roe, fried shallots, potato chips— 15
- CHICKEN & ANDOUILLE GUMBO file, louisiana rice, green onions— 16
- CAVIAR** 
traditional accoutrement
blini, chopped egg, crème fraîche, chives, potato chips
- KALUGA 28g — 250
- OSSETRA 28g — 190

ENTRÉES

CHOPPED SALAD — 18
bacon, egg, hooks cheddar,
cucumber, tomato, lemon vinaigrette

add sautéed shrimp + 8
add roasted chicken + 6

ROASTED RED FISH — 38
green peas, spring onions, wild
mushrooms, cava vinagrette

COLUMNS BURGER — 19
bacon marmalade, provolone,
arugula, aioli, pickles

CLUB SANDWICH - 17
turkey, bacon, lettuce, tomato,
potato chips

BLISTERED
HALF CHICKEN — 35
piri-piri marinade, fingerling potatoes,
fresno peppers

DUCK CONFIT — 36
honey glaze, vadouvan spiced yogurt,
mixed greens, cane vinaigrette

STEAK AU POIVRE — 47
hanger steak, au poivre sauce, frites

SIDES

CARROTS — 9
aleppo glaze, fried shallots,
sesame seeds

CREAMED SPINACH — 9
garlic, parmesan

FRITES — 10
cajun spice, dijonnaise

HEIRLOOM GRITS — 8
butter, chives

BROCCOLI — 9
romesco, aioli, cilantro

DESSERT

BRÛLÉE RICE CUSTARD — 10
coconut, mango, pink peppercorn, matcha

NUTELLA CREMEUX — 10
cherry, salted caramel, almond, meringue

LEMON POUND CAKE — 11
blueberry compote, chantilly

Executive Chef
Paul Terrebonne

*22% gratuity will be added to parties of six or more. We cannot provide individual itemized receipts.
Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain*