

C O L U M N S

SMALL PLATES

CHEESE PLATE local honey, housemade jam, marcona almonds — 25

PICKLED BEET SALAD buttermilk dressing, pistachio crumb, manchego, basil — 15

LITTLE GEM LETTUCE brioche crumb, toasted benne, boquerone, caesar dressing — 14

SMOKED FISH DIP trout roe, fried shallot, potato chips— 15

CHICKEN & ANDOUILLE GUMBO file, Louisiana rice, green onions— 16

ENTRÉES

SMOKED SALMON — 25

cream cheese, dill, capers, everything
bagel

BISCUITS & GRAVY - 17

sweet potato biscuit, breakfast gravy,
sage, sunnyside up egg

CLUB SANDWICH - 18

turkey, bacon, provolone, avocado,
dijonnaise, pickled vegetables

CHOPPED SALAD — 18

bacon, egg, hooks cheddar, cucumber,
tomato, lemon vinaigrette

FRENCH QUICHE — 14

caramelized onion, bacon

SHRIMP & GRITS — 25

gulf shrimp, onion, bacon, thyme

add sauteed shrimp + 8

add roasted chicken + 6

BREAKFAST SANDWICH — 13

scrambled eggs, bacon, house aioli,
american cheese, pepper marmalade

COLUMNS BURGER — 19

bacon marmalade, provolone,
arugula, house aioli, pickles

SIDES

GREEK YOGURT— 9

cashew granola, honey, blueberries

FRITES — 10

cajun spice, dijoinnaise

HEIRLOOM GRITS — 8

butter, chives

CREAMED SPINACH — 9

garlic, parmesan

LOUISIANA PICKLED VEGETABLES — 9

local market vegetables &
pickled quail egg

DESSERT

CAFE AU LAIT CRÉME BRÛLÉE — 14

Lagniappe espresso, Louisiana cane sugar

CHOCOLATE TORTE — 11

banana caramel, peanut butter

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 medical conditions.

