

SALADS

Cherry Tomato Salad roasted garlic mascarpone, green garlic, radishes, radish top green goddess	13
Sugar Roots Farm Salad mixture of farm greens, shaved vegetables, herbs, citrus and honey vinaigrette	12
Beet Salad pickled red onion, beet green pesto, mustard seed tzatziki	13

SMALL PLATES

Leeks green garlic, burrata, balsamic mustard seeds, oregano	13
Mustard Green Gnudi roasted apple and leek broth, ricotta	13
Carrots poblano, banana pepper, lemon, tahini, pecans	12
Artichoke parmesan brodo, lemon, mint, basil, red pepper, pangrattato	13
Rapini sunchokes, blueberries, cane syrup, orange, poached farm egg	14
Grilled Avocado lemon, baguette croutons, bee pollen, macadamia nuts, honey vinaigrette, aged gouda	13
Snapper Crudo fermented citrus, pistachios, oregano, strawberry mignonette	16
Mussels nduja, cherry tomatoes, fennel, garganega, grilled baguette	15
Beef Carpaccio broccoli sprouts, hot honey mustard, leeks, point Reyes blue cheese	15
Tuna Tartare chives, cucumber, lime, red pepper, crispy shallots, black garlic aioli, cilantro and coconut oil	15

HOUSEMADE PASTA

Spaghetti lobster, sweet peas, preserved Meyer lemon, lobster brodo	28
Long Macaroni cacio e pepe, parmigiano vecchio, cracked black pepper, garlic	14
Fettucine lions mane mushroom, chestnut mushrooms, kale, pine nuts	17
Casarecce spicy goat, cherry tomatoes, basil, parsley, aged balsamic	23

LARGE PLATES

Whole Branzino fennel, parsley, mint, dill, pea tendrils, citrus, herb oil	31
Gulf Fish kohlrabi, chestnut mushrooms, green beans, almond fumet	27
Prime Grass-Fed Ribeye smoked garlic and thyme compound butter, fingerling potatoes	39
Double Cut Pork Chop speckled belly butter bean, greens, green garlic and pickle liquid pork jus	26
Gulf Shrimp crispy basmati, edamame, green onion, citrus rind	24

4 COURSE CHEF'S TASTING

put yourself in our hands
full table participation is required

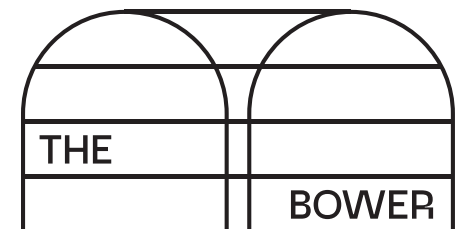
Tasting 55

executive chef **marcus woodham**

In Partnership with:

Sugar Roots Farm is a Non-Profit regenerative farm with an emphasis on experiential learning. Through community outreach, they strive to promote healthy food access, sustainable farm education, and an alternative model to industrial agriculture. Their mission at Sugar Roots is to foster a new generation of farmers by empowering the New Orleans community with the knowledge and tools necessary to grow healthy and ethically sustainable food.

dinner



HOUSE COCKTAILS

CATALAN TONIC	10
BCN gin, Yzaguirre Reserva blanc, Fever Tree tonic	
SBAGLIATO SPRITZ	10
Berto Bitter, grapefruit, house sweet vermouth, soda, dry Lambrusco	
TEST GARDEN	10
Hendrick's gin, Cap Corse blanc, Roi de Rene cherry, Combiar Pamplemousse, rose, Peychaud's bitters	
BRACT & THORN	10
cinnamon Mellow Corn, Banhez mezcal, house sweet vermouth	
PIMM'S ON PARADE	10
Pimm's No. 1, Contratto Aperitif, New Amsterdam gin, lemon, strawberry, smoked paprika	
RIDE RIGHT (Non-alcoholic)	6
apple, carrot, ginger, black tea, cinnamon	
FLY LIGHT (Non-alcoholic)	6
strawberry, lime, hibiscus, rose, green tea, soda	

BEER

DIXIE LAGER	3
New Orleans, LA	
GREAT RAFT BREWING 'REASONABLY CORRUPT' BLACK LAGER	6
Shreveport, LA	
PARISH BREWING 'ENVIE' AMERICAN PALE ALE	6
Broussard, LA	

SPARKLING

CVNE CAVA BRUT	9/36
Xarel-lo/Macabeo/Parellada, Rioja, Spain NV	
ROGER GOULART GRAN RESERVA CAVA EXTRA BRUT	14/56
Chardonnay/Xarel-lo, Barcelona, Spain 2011	
TORRE ORIA CAVA BRUT ROSE	9/36
Garnacha, Valencia, Spain NV - 2015	

WHITE

VALDESPINO 'DELICIOSA EN RAMA MANZANILLA'	9/36
Palomino Fino, Sanlucar de Barrameda, Spain NV (3 oz.)	
CVNE 'MONOPOLE'	10/40
Viura, Rioja, Spain 2018	
DAVIDE VIGNATO GAMBELLARA CLASSICO 'EL GIAN'	11/44
Garganega, Veneto, Italy 2017	
ERCOLE MONFERRATO	10/50
Sauvignon Blanc/Chardonnay/Cortese, Piedmont, Italy 2018	
CANTINA LA-VIS	12/48
Chardonnay, Trentino-Alto Adige, Italy 2018	
COTTANERA 'BARBAZALLE'	12/48
Cataratto/Viognier, Sicily, Italy, 2017	

ROSÉ / ORANGE

G.D. VAJRA 'ROSABELLA'	10/40
Nebbiolo/Barbera/Dolcetto, Piedmont, Italy 2018	
TENUTA DI GHIZZANO	13/52
Trebiano/Malvasia, Tuscany, Italy 2017	

RED

TIMBRE WINERY 'À CÔTÉ'	14/56
Pinot Noir, Monterey, CA 2014	
ROGUE VINE 'GRAND ITATA'	13/52
Cinsault/Pais, Itata Valley, Chile 2018	
ERCOLE MONFERATTO	10/50
Barbera, Piedmont, Italy 2018	
G.D. VAJRA 'LANGHE ROSSO'	12/48
Barbera/Nebbiolo/Pinot Nero, Piedmont, Italy 2017	
ANTICA MASERIA VENDITTI 'PITRA ROSSO'	13/52
Montepulciano/Aglianico, Campania, Italy 2015	
BODEGAS CEPA 21 'HITO'	15/65
Tempranillo, Ribera del Duero, Spain 2018	

