

épicerie

SNACKS

seasoned fried okra 12

french onion soup 21
milk bread, comte

beef tartare 19*
anchovy aioli, pickled kohlrabi, comte, little gems

fried gulf oysters 18
grilled lemon, aioli, giardiniera

grilled confit potatoes 17
amarosa potatoes, tonnato, trout roe

brown butter crab 22
warm jumbo lump, corn custard, marinated cucumbers, dill

house caesar salad 16
little gem lettuce, breadcrumbs, boquerones

baguette & cheese 20
tete de moine, texas cherries

raclette 25
grilled potatoes, salamis, pickles

roasted bone marrow 20
soft herbs, green tomato, grilled ciabatta

ENTREES

sweet corn quiche 28
roasted peppers, house mozzarella, basil
side salad with walnut-riesling vinaigrette

mussle chitarra 28
anchovy, aleppo, breadcrumbs

steak frites* 55
8oz wagyu bavette, black garlic-bone marrow butter, jus

grilled pork skewer 34
hominy succotash, black apple, pickled banana peppers

burger & frites* 20
house bun, cheddar, lettuce, onion, pickle, epic sauce

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness



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DESSERTS

pistachio ice cream sandwich 14
benne seed tuile, dark chocolate

beignets 10

DIGISTIFS

braulio 12

montenegro 10

fernet branca 10

forthave marseille 14

fernet vallet 10

COCKTAILS

brandy milk punch 17
brandy, bourbon, cream, nutmeg

cafe ole cocktail 18
flor de cana 4 yr. rum, essence of coffee, licor 43,
hazelnuts, vanilla, frangelico-coconut foam

FULL COFFEE SERVICE AVAILABLE

