



Cocktails

Pimm's Cup	12
pimm's no. 1, lemon, cucumber, mint	
Tequila Paloma	12
tequila, lime, grapefruit, soda, salt	
Bloody Mary	12
vodka, house-made bloody mary mix	
Tipping Point	12
vodka, elderflower, orange liquor, lemon, sparkling rosé	
Cold Brew Martini	13
vodka, cool brew, kahlua, cocoa bitters	
Milk Punch	11
brandy or bourbon, cinnamon syrup, heavy cream, nutmeg	
Mimosa Bottle Service	25
bottle of cava brut, orange juice	

Appetizers & Salads

Cheese Board	16
seasonal rotation of cheeses and jams, candied pecans, fresh berries, focaccia crostini	
Smoked Fish Dip	13
house smoked market fish spread, pickled capers, focaccia crostini	
Harvest Salad	13
mixed greens, blackberries, shallots, shaved manchego, candied pecans, satsuma vinaigrette	
Crab Boiled Shrimp Salad	20
louisiana shrimp in remoulade sauce, mixed greens, roasted corn, shallots, roasted serrano vinaigrette, shaved parm	
Vessel Caesar Salad	10
crisp romaine, house made focaccia croutons, shredded parmesan cheese, house made caesar dressing Add four shrimp \$12	
Shrimp Cake	15
tarragon, remoulade sauce, citrus beurre blanc, chefs spring mix	

Entrées

Traditional Breakfast	18
bacon, scrambled eggs, three cheese stone ground grits, cheddar biscuit	
Blueberry Waffles	17
blueberries, lemon curd, blackberry jam, pistachios, whipped cream	
Chicken & Waffles	20
buttermilk marinated chicken tenders, belgian waffles, maple syrup	
Classic Benedict	17
cheddar chive biscuit, chisesi ham, poached eggs, tarragon hollandaise	
Boudin Benedict	20
cheddar chive biscuit, bacon-wrapped boudin-stuffed pork tenderloin, poached eggs, mustard cream sauce	
Vegetable Frittata	15
tomatoes, mushrooms, spinach, shallots, chives, goat cheese	
add andouille, ham, or bacon	5
Louisiana Jumbo Shrimp & Grits	28
gumbo filé, andouille sausage, pickled okra, cheddar stone ground grits	
Brunch Burger	18
half pound beef patty, swiss cheese, fried green tomato, applewood smoked bacon, remoulade sauce, brioche bun, with rosemary brown butter fries	
Fried Chicken Sandwich	19
buttermilk marinated country fried chicken strips, pickled cucumber, remoulade brioche bun, with rosemary brown butter fries	
Monte Cristo Sandwich	17
pan fried ham, turkey and swiss sandwich, drizzled with honey and dusted with powdered sugar, served with preserves and rosemary brown butter fries	

Sides

Two Eggs	5
Side Grits	6
Biscuits	7
Biscuits with Andouille Sausage Gravy	11
Rosemary Brown Butter Fries	9
Bacon, Ham, or Andouille sausage	8
Fried Brussel Sprouts	10

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE , NO MORE THAN 4 SEPARATE PAYMENTS PER PARTY
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR
UNPASTEURIZED MILK OR CHEESES MAY INCREASE RISK OF FOODBORNE ILLNESS