

Happy Hour

SMALL PLATES

French Fries 3

BREW CITY® bottleneck french fries
with truffle oil 5

Mozzarella + Fried Green Tomato 10

red onion | green goddess

Bacon Wrapped Andouille Sausage 10

steamed peppers + onions | grain mustard | scallion
morel sauce | crystal's hot sauce

Chicken Fingers 7

buffalo bleu cheese dip

Pimento Cheese + Crab Dip 9

cream cheese | crystal's hot sauce | toasted crostini

BEER

Domestic \$4.00 | Import \$4.00 | Craft \$6.00

WINE

Alois Lageder Pinot Grigio *Alto Adige, Italy* 7

Lincourt *Steel Chardonnay Santa Rita Hills, California* 7

La Vieille Ferme Rosé *Côtes du Ventoux, Rhône, France* 5

Castillo de Monseran Garnacha *Cariñena, Spain* 5

Josh Cellars Cabernet Sauvignon *Sonoma, California* 8

COCKTAILS

Laveau's Offerings 8

Del Maguey *Vida Mezcal* | Aperol | Lime | Falernum Syrup
Habanero Bitters

Fruit Cup #9 8

Pimm's No. 1 | Gordon's Gin | Lemonade | Rhubarb Bitters
Ginger Beer | Cucumber | Strawberry | Orange | Mint

Charm Gate 8

Benchmark Bourbon | Lemon | Earl Grey Tea Syrup
Creole Bitters

Southern Porch 8

Benchmark Bourbon | Demerara Mint Syrup | Mint Bitters
Confectioners Sugar