



Sunday Supper

\$35 5pm-9pm

First Course

Choice of

Southern Panzanella Salad

Heirloom Tomatoes, Cucumbers, Radish, Lady
Creamer Peas, Cornbread Croutons,
Sweet Onion Vinaigrette

Local Watermelon Salad

Pure Luck Feta, Black Olives, Nasturtium,
Habanero and Yuzu Vinaigrette

Second Course

Choice of

Holley's Fried Chicken

Smoked Onion-Mushroom Gravy
Redfish on the Half Shell

Etouffe Sauce

Grilled Pork Chop

Fig Relish

Sides

Choose 3 for the table

Roasted Garlic Mashed Potatoes

Sweet Corn Succotash

Vivian's Mac & Cheese

Kimchi Greens

Hoppin' John

Dessert

Choice of

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo,
White Chocolate Corn Flake

A la Carte Menu

From our Bakery

Note: When we're out, we're out.

Benne Seed Parkerhouse Rolls 10

Poblano "Pimento" Cheese, Smoked Drum
Mousse, Pickled Veggies

Buttermilk Biscuits 6

Served with Pepper Jelly

Starters

NOLA Style Charbroiled Oysters 15

Garlic Butter, Parmesan Cheese, Rosemary

Seafood Mezcal Martini 18

Shrimp, Crabmeat, Avocado, Hearts of Palm,
Plantain, Charred Lime-Chipotle Dressing

Grilled Octopus 16

Sorghum Glaze, Rainbow Fingerlings,
Heirloom Carrots

LH Gumbo 15

Duck Confit, Gulf Shrimp, Fried Oysters,
Parsley Rice

Entrees

Thai-Style Fried Snapper for Two Mkt.

Prime Cast Iron Ribeye 56

Creole Choron, Duck Fat, Bacon,
Lyonnaise Potatoes

Simply Grilled Fish 27

Daily Catch, Seasonal Vegetables

Shrimp & Grits 28

Grilled Sorghum Glaze Shrimp, Pickled Serrano-
Cheese Grits, Andouille-Tomato Jus

Featured Cocktails \$7

Maury's Margarita

Tequila, Campari, Lime Juice, Grand Marnier, Chamoy

Bourbon Smash

Kentucky Bourbon, Lemon, Peaches, Rum

Paloma

Tequila, Mezcal, Fresh Grapefruit, Sprite, Lime,
Simple Syrup

Holley's Sangria

Pinot Noir, Brandy, Dry Curacao, Citrus