

Public Service

311 Baronne St 70112-1605 · +15049626527 · Updated: Jan 14, 2026

[View online menu](#)



MIGHT WANT TO SHARE... 5

CRAWFISH BREAD	\$18.00
toasted french bread, crawfish monica sauce	
OYSTER + ARTICHOKE GRATIN	\$18.00
garlic french bread, creole pico de gallo, sour creme, scallions & fried oysters	
CRISPY BRUSSELS SPROUTS	\$16.00
hot honey, goat cheese crumbles	
JUMBO LUMP CRAB CAKES	\$26.00
jumbo lump crab meat, green onion remoulade	
TWICE BAKED WINGS	\$18.00
whole chicken wings, public service spice blend, creole aioli	

CHAUD & FRET 2

CORN & CRAB BISQUE	AVAILABLE OPTIONS
corn, jumbo lump crab, cream, crab broth	\$8.00
	\$16.00
CHICKEN & SAUSAGE GUMBO	AVAILABLE OPTIONS
chicken, andouille sausage, bell peppers, onions, garlic, celery	\$9.00
	\$18.00

LEAFY GREENS 3

NOPSI CAESAR SALAD	\$14.00
romaine, parmesan, garlic croutons, Caesar dressing	
LITTLE PALERMO	\$18.00
arugula, jumbo lump crab meat, olive mix salad	
PARISH SALAD	\$18.00
fresh greens, cherry tomatoes, cucumber, goat cheese, croutons, candied pecans	

HOLD IT, BITE IT 3

BLACKOUT BURGER	\$18.00
traditional style, dressed with lettuce, tomato & onion, pickle chips, american cheese	

PO'BOY **\$20.00**

fried shrimp, catfish or oysters, french bread, lettuce, tomato, pickle chips, mayo

ST. CHARLES CLUB **\$18.00**

smoked turkey, ham, cheddar cheese, bacon, lettuce + tomato, creole aioli

ENTREE ALL MINE 7

SMOKED RIBS **\$32.00**

citrus BBQ sauce, served with creole potato salad + cole slaw

SHRIMP + GRITS **\$28.00**

slow country grits, andouille sausage, blackened jumbo shrimp

PASTA JAMBALAYA **\$26.00**

creole sauce, andouille sausage, grilled chicken, homemade penne pasta

SOUTHERN FRIED CHICKEN **\$26.00**

marinated fried chicken, served with garlic mashed potatoes & collard greens

BRONZED CATCH

gulf fish, garlic mashed potatoes & grilled asparagus

BLACKENED REDFISH **\$34.00**

redfish, house blackened seasoning, lemon bur blanc sauce

VOODOO RIBEYE **\$58.00**

14oz ribeye steak, crawfish cream sauce, served with garlic mashed potatoes & grilled asparagus

DRAFT 8

Bud Light, American Lager **\$8.00**

Anheuser Busch, MO

Blue Moon, Belgian White **\$8.00**

Golden, CO

Modelo Especial, Mexican Lager **\$9.00**

Grupo Modelo S.A. de C.V., Mexico

Boston Lager **\$9.00**

Sam Adams, Boston, MA

Holy Roller, IPA **\$11.00**

Urban South, New Orleans, LA

Abita Amber **\$8.00**

Abita Brewing Co, Abita Springs, LA

All Day IPA **\$8.00**

Lagunitas Brewing Co, CA

Ghost In The Machine, IPA**\$11.00**

Parish Brewing Co., Broussard, LA

CANS + BOTTLES 12**Budweiser** **\$7.50****Coors Light** **\$7.50****Corona Extra** **\$8.00****Michelob Ultra** **\$7.50****Miller Light** **\$7.50****Heineken** **\$9.00****Stella Artois** **\$9.00****Urban South Paradise Park** **\$8.00**

Light Lager

Urban South **\$8.00**

Lime Cucumber Gose

Angry Orchard **\$10.00**

Hard Cider

Sun Cruiser **\$10.00**

Hard Iced Tea

High Noon **\$10.00**

Vodka Seltzers | Tequila Seltzers | Hard Iced Tea

SIGNATURES 9**RENAISSANCE** **\$14.00**

amaro nonino, cranberry, blood orange, prosecco

SATURN LIGHTS **\$16.00**

white & dark rum, velvet falernum, lemon, orgeat, passionfruit, jamaican negroni float

ISLAND BUZZ **\$16.00**

grey goose vodka, orange curacao, cold brew, kahlua, oat milk

GRACEFUL ROSE **\$14.00**

ketel one grapefruit rose, strawberries, peaches, ginger, lime

FROSTBITTEN **\$15.00**

hendricks gin, elderflower, grapefruit, lemon

CAMERA SHY	\$14.00
21 seeds cucumber jalapeno tequila, lemon, blackberry- honey, ginger	
PARADISE PUNCH	\$18.00
johnnie walker black, banana, toasted coconut, citrus, egg white	
SUNFALL	\$16.00
sazerac rye, manzanilla sherry, saffron, thyme, clove, orange	
BLUES MAN SOUR	\$16.00
dos hombres mezcal, chipotle pineapple, blueberry, lemon, egg white	
CLASSICS 9	
LAST WORD	\$16.00
monkey 47 gin, maraschino, green chartreuse, lime, c. 1916	
SAZERAC	\$16.00
rittenhouse rye, dem, peychaud's bitters, angostura bitters, absinthe rinse, c. 1838	
DAIQUIRI	\$14.00
diplomatico riserva, lime, demerara, c. 1898	
NEGRONI	\$16.00
tanqueray gin, vermouth, campari, c. 1919	
NAKED & FAMOUS	\$16.00
mezcal, aperol, yellow chartreuse, lime, c. 2011	
BOULEVARDIER	\$17.00
bourbon, sweet vermouth, campari, c. 1927	
COSMOPOLITAN	\$14.00
absolut citron, triple sec, cranberry, lime, c. 1934	
JASMINE	\$14.00
still g.i.n., cointreau, bitter aperitif, lemon, c. 1992	
PENICILLIAN	\$16.00
johnnie walker black, lemon, ginger, c. 2005	
FREE-SPIRITED 4	
FRE-BIRD	\$12.00
lemon, mint, ginger, Fre n/a sparkling wine, soda water	
TROPICAL ZEN	\$10.00
pineapple, orange, strawberry, coconut, cranberry	
PASSION POP	\$12.00
green tea, passionfruit, honey, lime, san pelligrino, mint	

BRAMBLEBERRY SPRITZ

\$10.00

blackberry, raspberry honey, lime, san pelligrino

SPARKLING + ROSE 5

Chandon, Brut

California

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

Torresella, Prosecco

Prosecco, IT

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

Chateau d'Aqueria Tavel, Rose

2022, Tavel, Rhone, FR

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

DAOU, Rose

2023, Paso Robles, CA

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

NOPSI Brut

Mousseux, FR

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$50.00

WHITE 7

Louis Jadot Steel, Chardonnay

2021, Burgundy, FR

AVAILABLE OPTIONS

glass: \$15.00

bottle: \$60.00

Talbott Kali Hart, Chardonnay

2022, Monterey, CA

AVAILABLE OPTIONS

glass: \$17.00

bottle: \$70.00

Kim Crawford, Sauvignon Blanc

2022, Marlborough, NZ

AVAILABLE OPTIONS

glass: \$15.00

bottle: \$60.00

Michele Chiaro, Moscato

2022, Moscato d'Asti, Piedmont, IT

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

August Kessler, Riesling

2022, Germany

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

Borghi Ad Est, Pinot Grigio

2022, Friuli, IT

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

Arnaldo Caprai 'Grecante', Grechetto

2019, Colli Martani, Umbria, IT

AVAILABLE OPTIONS

glass: \$17.00

bottle: \$70.00

RED 7

Hahn, Pinot Noir

2022, Willamette Valley, CA

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

Elouan Pinot Noir

2021, Oregon

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

Col Dei Venti, Barbera

2021, Barbera d'Asti, Piedmont, IT

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

Sassoregale, Sangiovese

2021, Tuscany, IT

AVAILABLE OPTIONS

glass: \$17.00

bottle: \$70.00

Earthquake, Cabernet Sauvignon

2017, Lodi, CA

AVAILABLE OPTIONS

glasd: \$18.00

bottle: \$75.00

Franciscan, Cabernet Sauvignon

2021, San Miguel, CA

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

Chateau Bellevue, Red Blend

2021, Bordeaux, FR

AVAILABLE OPTIONS

glasd: \$17.00

bottle: \$70.00

MENU 13

THE BARONNE BREAKFAST

\$18.00

two eggs your way, sourdough toast, bacon or pork/chicken sausage

AVOCADO TOAST

\$16.00

7 grain toast, avocado mousse, creole tomato, pickled red, onions

BANANAS FOSTER FRENCH TOAST

\$18.00

traditional pan perdu, bananas foster, fresh berries, applewood bacon

PS BELGIAN WAFFLE

\$17.00

brown butter, maple syrup, & powdered sugar

BIG EASY PANCAKES

\$16.00

maple syrup & butter

BISCUITS & GRAVY	\$16.00
honey butter biscuits, house made country gravy, 2 eggs your way	
THE PARISH OMELET	\$24.00
smoked ham, tasso, bacon, bell pepper, onions, mixed cheeses, served with breakfast potatoes	
ABITA SPRINGS OMELET	\$24.00
seasonal veggies, mixed cheeses, creole tomatoes, egg whites, served with breakfast potatoes	
ACADIAN OMELET	\$26.00
andouille sausage, gulf shrimp, bell peppers, onions, served with breakfast potatoes	
PONTCHARTRAIN OMELET	\$28.00
crawfish, jumbo lump crab meat, gulf shrimp, bell peppers, onions, served with breakfast potatoes	
EGGS SARDOU	\$20.00
poached eggs, artichoke bottoms, creamed spinach, hollandaise sauce	
CREOLE BENNIE	\$22.00
southern biscuits, grilled ham, poached eggs, spicy hollandaise	
CRAB CAKE BENNIE	\$24.00
jumbo lump crab cakes, poached eggs, green onion remoulade	

ADDITIONALS 8

seasonal fruit	\$8.00
smoked bacon	\$8.00
southern grits	\$8.00
breakfast potatoes	\$8.00
toast	\$4.00
overnight oats	\$8.00
pork sausage	\$8.00
turkey sausage	\$8.00

TO START... 8

CRAWFISH BREAD	\$18.00
french bread, crawfish monica sauce	
BEIGNETS	\$12.00
fried bread, powdered sugar	
LITTLE PALERMO	\$14.00
arugula, jumbo lump crab meat, olive salad	

AVOCADO TOAST	\$14.00
7 grain bread, avocado mousse, creole tomato, pickled red onions, 2 eggs your way	
CREOLE RIBLETS	\$18.00
riblets, potato salad, cole slaw	
CRISPY BRUSSELS	\$16.00
hot honey, goat cheese	
OYSTER + ARTICHOKE GRATIN	\$18.00
freshly fried oysters, blend of artichokes & spinach	
JUMBO LUMP CRAB CAKES	\$26.00
jumbo lump crab meat, green onion remoulade sauce	
BRUNCH BOARDS 3	
PASTRY BOARD	\$30.00
scones, muffins, croissants, biscuits, pepper jelly, fresh berries	
CHEESE BOARD	\$42.00
assortments of cheeses, dried fruits, pepper jam, berries, toasted baguettes	
CHARCUTERIE BOARD	\$48.00
italian meats, chicken liver mousse, pepper jam, pickled veggies, toasted baguettes	
TO SAVOR... 11	
BARONNE ST. BREAKFAST	\$18.00
two eggs your way, biscuit, bacon, pork or chicken Sausage	
BANANAS FOSTER FRENCH TOAST	\$18.00
pain perdu, banana fosters sauce	
CHICKEN & WAFFLES	\$26.00
fried chicken, waffles, hot honey, collard greens	
BIG EASY PANCAKES	\$16.00
brown butter, maple syrup	
BISCUITS & GRAVY	\$16.00
honey buttered biscuits, housemade country gravy, 2 eggs your way	
THE PARISH OMELET	\$24.00
smoked ham, tasso, bacon, bell peppers, onions, mixed cheese, served with breakfast potatoes	
ABITA SPRINGS OMELET	\$24.00
seasonal veggies, mixed cheeses, creole tomatoes, egg whites, served with breakfast potatoes	
ACADIAN OMELET	\$26.00
andouille sausage, gulf shrimp, bell peppers, onions, served with breakfast potatoes	

BRUNCH BURGER	\$20.00
angus beef, american cheese, sunny-side egg, lettuce, tomato, onion	
PONTCHARTRAIN OMELET	\$26.00
crawfish, jumbo lump crab meat, gulf shrimp, bell peppers, onions, creole tomatoes, served with breakfast potatoes	
EGGS SARDOU	\$26.00
poached eggs, artichoke bottoms, creamed spinach, hollandaise sauce	

CLASSIC BRUNCH COCKTAILS 7

BOTTOMLESS BELLINIS	\$35.00
Peach is the flavor... (price per person)	
FRENCH 75	\$12.00
Cognac (or gin), lemon, sugar, champagne	
PIMM'S CUP	\$15.00
Pimm's, lemon, orange, mint, cucumber, ginger	
ESPRESSO MARTINI	\$15.00
Ketel One Vodka, Cynar, St. George coffee, espresso, cacao, brown sugar	
BRANDY MILK PUNCH	\$15.00
Courvosier, vanilla, almond milk, nutmeg	
PS, BLOODY MARY	\$12.00
Titos Vodka, Filthy bloody mix, a lil of this, a lil of dat, Crystal hot sauce, Tony's	
MIMOSA	\$10.00
Your choice of oj, pineapple, or cranberry	

MOCKTAILS + JUICES + ETC 4

FRE-BIRD	\$10.00
Lemon, ginger, mint, honey, Fre n/a sparkling winesparkling water	
FRESH JUICE	\$7.00
Choice of oj, pineapple, cranberry, apple	
ICED COFFEE	\$7.00
Cold brew, your choice of milk, a little sweetner	
ESPRESSO	\$5.00

COCKTAILS 5

FRENCH 75	\$8.00
cognac (or gin), lemon, sugar, sparkling wine	

COSMO	\$8.00
vodka, cranberry, lime, sugar	
APEROL SPRITZ	\$8.00
aperol, sparkling wine	
OLD FASHIONED	\$8.00
bourbon, bitters, brown sugar	
SAZERAC	\$8.00
rye, bitters, absinthe rinse, sugar cube	

BEER 7

bud light	\$6.00
miller lite	\$6.00
urban south lime	\$6.00
cucumber gose	\$6.00
modelo	\$6.00
michelob ultra	\$6.00
stella artois	\$6.00

WINE 7

rose	\$7.00
pinot grigio	\$7.00
moscato	\$7.00
sauvignon blanc	\$7.00
chardonnay	\$7.00
pinot noir	\$7.00
cabernet sauvignon	\$7.00

BAR BITES 7

CRAB CAKE SANDWICH	\$12.00
jumbo lump crab cake, green onion remoulade, brioche bun	
BLACKOUT BURGER	\$14.00
dressed with lettuce, tomato, and onions, pickles chips & american cheese on brioche	

ST. CHARLES CLUB**\$14.00**

smoked Turkey, ham, cheddar cheese, bacon, tomato, mayo

TWICE BAKED WINGS**\$12.00**

Seasoned Chicken Wings, Public Service Sauce

CRISPY BRUSSELE SPROUTS**\$8.00**

Hot Honey, Goat Cheese

ROAST BEEF DEBRIS FRIES**\$12.00**

French Fries, Roast Beef Debris, Shredded Cheese, Green Onion

CRAWFISH FRITTERS**\$10.00**

Crawfish, Trinity, Creole Seasoning, Tabasco Aioli