

BRUNCH

COCKTAILS

Bottomless Mimosa • \$20

Tchefuncte's Bloody Mary • \$10

House Made Bloody Mary Mix, Bolden Vodka

Hibiscus Martini • \$13

Bolden Vodka, Hibiscus Cordial, Lime Juice, Saint Germain, Hibiscus

Fresca Colada • \$12

Cheremie Rum, Strawberry Infused Aperol, Aqua De Cedro, Lemon, Coconut, Pineapple

Tchefuncte Queen • \$12

Our Take On One Of New Orleans Oldest Drinks

Brandy Crusta Cocktail with Peche Liqueur, Combier Orange Liqueur, Velvet Falernum, Lemon Juice, Orange Bitters

Silk Lady • \$12

London City Gin, Pink Peppercorn and Grapefruit Cordial, Campari, Elderflower, Lemon

Pylon Sazerac • \$14

Rye & Sons, Louisiana Cane Syrup, Lemon Tincture, Absinthe Rinse

Chapman Old Fashioned • \$12

Old Overholt Rye, Lairds Applejack, Apple Spice Cordial, Angostura Bitters

Paloma Punch • \$12

Cimmaron Blanco Tequila, Ginger Cordial, Cappelletti Aperitivo, Grapefruit Juice, Aromatic Bitters

WINE BY THE GLASS

Simonnet-Febvre, Cremant De Bourgogne, Rose • \$15

Tribaut-Schloesser, Champagne Brut, N.V. • \$20

Ameztoi Rebentis, Txakolina, Rose • \$12

Nomales, Pinot Grigio • \$13

Lieu Dit, Sauvignon Blanc • \$15

Frank Family, Carneros, Chardonnay • \$18

Stoller Williamette Valley, Pinot Noir • \$14

Familia Bonfanti Malbec • \$10

Textbook Cabernet Sauvignon Napa Valley • \$20

SOUP & SALAD

Cauliflower & Brie Soup • \$12

Lump Crab, Chive Oil

Pear & Roquefort Salad • \$12

Arugula, Toasted Almonds,

Basil-Lemon Vinaigrette, Red Wine Syrup

Caesar Salad • \$10

Romaine Hearts, Anchovy, Croutons

A LA CARTE

Eggs (2) • \$8

Debris & Grits • \$9

Thick Cut Bacon • \$6

Brabant Potatoes • \$5

STARTERS

Prince Edward Island Mussels Provençal • \$16

Garlic-White Wine Butter Sauce, Heirloom Tomato, Grilled Rustic Ciabatta Bread

Praline Bacon (3) • \$12

House Smoked Bacon, Brown Sugar, Pecan

Pull-a-Part Brioche Cinnamon Rolls • \$14

Warm Cinnamon Rolls Stuffed With Cream Cheese Filling, Topped With Warm Caramel Pecan Sauce

BBQ Shrimp & Chive Cream Biscuit • \$16

Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

Blackened Pork Belly & Heirloom Tomato • \$14

Steak Sauce, Baby Lettuce

Seasonal Berry Parfait • \$10

House Granola, Local Yogurt, Bernard's Arcadian Honey

PLATES

Eggs Benedict • \$22

House Canadian Bacon, Poached Egg, Steak House Hollandaise, Brabant Potatoes

Crawfish Sardou • \$28

Poached Eggs, Butter Poached Crawfish, Artichoke Hearts, Creamed Spinach

Sesame Seared Tuna Salad • \$24

Avocado, Carrot, Ginger, Lemon Grass, Benne Seed, Wonton, Aged Soy

Cured Salmon & Avocado Toast • \$22

Pumpernickel, Avocado Cream Cheese, Bowfin Caviar, Local Radish, Heirloom Tomato

Bananas Foster French Toast • \$18

Challah, Toasted Pecans, Chantilly Whipped Cream

Buttermilk Pancake Stack • \$15

Bacon, Seasonal Berries, Maple Syrup

Gulf Shrimp & Grits • \$24

Poached Eggs, BBQ Butter, Forest Mushrooms, Confit Tomato

Steak & Eggs • \$30

Wagyu Hangar Steak, Brabant Potatoes, Creamed Spinach, Veal Reduction

Paneed Veal • \$25

Potato Gnocchi, Prime Beef Bolognese, Parmigiano Reggiano, Crispy Basil

Brunch Bacon Burger • \$20

Prime Beef, Gruyère Cheese, Bacon, Sunny Side Up Egg