



BRUNCH

COCKTAILS

Tchefuncte's Bloody Mary • \$10

House Made Bloody Mary Mix, Bolden Vodka

Hibiscus Martini • \$13

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

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

El Pastors • \$14

Cimmaron Blanco, Vida Mezcal, Yellow Chartreuse, Lime, Pineapple, Jalapeño, Cilantro, Cucumber

The Hammock • \$13

Plantation Pineapple Rum, Marsh House, Smith & Cross, Giffard Banana, Lime, Orgeat

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

Belle Glos, Sonoma, Rose • \$13

Nomales, Pinot Grigio • \$12

Omen, Napa, Sauvignon Blanc • \$15

Frank Family, Carneros, Chardonnay • \$18

Stoller Chemistry, Pinot Noir • \$14

Lola Cabernet Sauvignon Napa Valley • \$18

SOUP & SALAD

Turtle Soup au Sherry • \$12

Spinach, Egg, Lemon

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

Cured Ora King Salmon • \$22

House Baked Bagel, Cucumber, Shallot, Radish, Heirloom Tomato, Scallion Cream Cheese

Farm Egg Quiche • \$18

Dijon Mustard & Herb Custard, Petite Green Salad, Champagne Vinaigrette

Eggs Benedict • \$22

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

Lobster Sardou • \$28

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

Sesame Seared Tuna Salad • \$24

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

Bananas Foster French Toast • \$18

Challah, Toasted Pecans, Chantilly Whipped Cream

Buttermilk Pancake Stack • \$16

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

Garlic Shrimp Sauté, Brabant Potatoes, Au Poivre

Brunch Bacon Burger • \$20

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