



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 Vineyards, Carneros, Chardonnay • \$18

Stoller Chemistry, Pinot Noir • \$14

Lola Cabernet Sauvignon Napa Valley • \$18

## SOUP & SALAD

Turtle Soup au Sherry • \$12

*Spinach, Egg, Lemon*

Smoked Chicken & Andouille Gumbo • \$12

*Popcorn Rice, Green Onion*

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

Praline Bacon (3) • \$12

*House Smoked Bacon, Brown Sugar, Pecan*

Assortment of House Baked Pastry • \$14

*Cheese Danish, Bear Claw, Cinnamon Roll*

Stone Crab Claws (3) • \$32

*Mustard Sauce, Lemon*

Prince Edward Island Mussels Provençal • \$16

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

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

*Prime 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*