



BRUNCH

COCKTAILS

King Cake Martini • \$14

TLC Vodka, Five Farms Irish Cream,
Amaretto, Milk, Vanilla

Bacchus Cup • \$14

Red Wine, Calvados, Combier, Orange, Lemon,
Cinnamon Syrup

The Major • \$14

Cinnamon Tequila, Aperol, Dry Vermouth,
Orange Chili Spiced Shrub, Lime Juice

Tchefuncte Queen • \$13

City of London Gin, Pear, Cacao, Lemon, Chocolate

Rex Old Fashioned • \$13

Butter Wash Lairds Apple Brandy, Overholt Rye,
Apple Spice Cordial

Epiphany Cobbler • \$15

TLC Vodka, Fords Gin, Strawberry, Vanilla, Cinnamon,
Elderflower, Pineapple, Lemon

Throws Colada • \$14

Plantation Stiggins, Argicole Rum, Grand Marnier,
Lime, Ube, Coconut

Second Line 75 • \$13

Tequila, Grapefruit, Bonal, Lemon, Sparkling Wine,
Orange Flower Water

Café Beignet • \$14

Absolut Vodka, Cinnamon, Vanille,
Hoodoo Coffee Liqueur, Espresso

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

Tchefuncte's Mini King Cake • \$18

Strawberry, Cream Cheese, Cinnamon

Stone Crab Claws (3) • \$36

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