



BRUNCH

COCKTAILS

Pom Fizz • \$14

Gentilly Gin, Pama Pomegranate, Elderflower, Hibiscus, Lemon, Egg White

Riverside Sangria • \$14

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

Tchefuncte Queen • \$13

Fords Gin, Pear, Cacao, Lemon

Chapman Old Fashioned • \$13

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

Creole Cobbler • \$13

Rosemary Infused El Jimador, Grand Marnier, Amaretto, Pineapple, Lime

Rubus Martini • \$15

Absolut Elix Vodka, Raspberry, Pineapple, Lime

Café Beignet • \$14

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

Ube Colada • \$14

Plantation Rum, Lemon, Pineapple, Coconut, Ube

The Trail • \$14

Tchefuncte's Woodford, Clooster Bitter, Sherry, Lemon, Strawberry Shrub

WINE BY THE GLASS

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

Mumm Brut Prestige, Champagne Brut, N.V. • \$14

Three Brooms, New Zealand, Sauvignon Blanc • \$13

Cantina Terlan, Pinot Grigio • \$14

Frank Family, Napa Valley, Chardonnay • \$18

Stoller Willamette Valley, Pinot Noir • \$15

Martin Ray, Napa Valley, Cabernet Sauvignon • \$14

Sister's Run, Australia, Cabernet Sauvignon • \$15

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) • \$36

Mustard Sauce, Lemon

Prince Edward Island Mussels Provençal • \$16

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

Louisiana BBQ Shrimp • \$16

Worcestershire, Rosemary, Garlic, Lemon, Abita Amber, Ciabata

Blackened Pork Belly & Heirloom Tomato • \$14

Steak Sauce, Baby Lettuce

Seasonal Berry Parfait • \$10

House Granola, Local Yogurt, Bernard's Arcadian Honey

Crispy Softshell Crab • \$36

Corn Cream, Green Onion Oil

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

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

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