



# BRUNCH

## COCKTAILS

Pom Fizz • \$14

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

Clear Skies • \$14

*Old Forester, Rainwater Madeira, Lemon, Cabernet Sauvignon*

Tchefuncte Queen • \$13

*Fords Gin, Pear, Cacao, Lemon*

Chapman Old Fashioned • \$13

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

Flamenco • \$13

*Cimarron Blanco Tequila, Pamplemousse, Lemon, Sparkling Wine*

Rubus Martini • \$15

*Absolut Elix Vodka, Raspberry, Pineapple, Lime*

Café Beignet • \$14

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

The Waterway • \$15

*Cimarron Tequila, Fresh Watermelon, Agave, Cucumber, Mint, Lime, Elderflower*

## WINE BY THE GLASS

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

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

Cade, Napa Valley, Sauvignon Blanc • \$20

Cantina Terlan, Pinot Grigio • \$14

Frank Family, Napa Valley, Chardonnay • \$18

Stoller Willamette Valley, Pinot Noir • \$15

Obsidian, Napa Valley, Cabernet Sauvignon • \$18

Saint-Sulpice, Bordeaux, France • \$14

## 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, Sunny Side Up Egg, Au Poivre*

Brunch Bacon Burger • \$20

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