

STARTERS

Praline Bacon (3) • \$12

House Smoked Bacon, Brown Sugar, Pecan

Assortment of House Baked Pastry • \$14

Cheese Danish, Bear Claw, Cinnamon Roll

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

Crispy Softshell Crab • \$36

Corn Cream, Green Onion Oil

Crispy Louisiana Oysters • 4 for \$15 | 8 for \$22

Blue Cheese Fondue, Creole Tomato Glaze

PLATES

Avocado Toast • \$18

Ciabatta, Avocado Spread, Cucumber, Shallot, Radish, Heirloom Tomato, Everything Spice, Sweet Potato Chips

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

Buttermilk Pancake Stack • \$16

Bacon, Seasonal Berries, Maple Syrup

Gulf Shrimp & Grits • \$24

Poached Eggs, BBQ Butter, Forest Mushrooms, Confit Tomato

Blackened Redfish • \$30

Blistered Green Beans, Lemon Butter

Confit Tuna Nicoise Salad • \$24

Vinaigrette, Heirloom Tomato, 8 Minute Egg, Haricot Vert, Cucumber, Everything Spice

Steak & Eggs • \$30

Prime Hanger Steak, Brabant Potatoes, Creamed Spinach, Veal Reduction

Prime Steak Salad • \$24

Heirloom Tomato, Toasted Grains and Seeds, Aged Cheddar, House Confit Vinaigrette

Paneed Veal • \$26

Garlic Shrimp Sauté, Brabant Potatoes, Au Poivre Add Sunny Side Up Egg + \$2

House Bacon Burger • \$18

Prime Beef, Gruyère Cheese, Bacon, Caramelized Onion, Creole Mustard, Petite Green Salad, Champagne Vinaigrette Add Sunny Side Up Egg + \$2

Croque Madame • \$20

House Ham, Gruyère, Dijon, Mayonnaise, Béchamel, Petite, Sunny Side Up Eggs, Green Salad, Champagne Vinaigrette



T CHEFUNCTE'S
RESTAURANT

COCKTAILS

Pom Fizz • \$14

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

Tchefuncte Queen • \$13

Fords Gin, Pear, Cacao, Lemon

Chapman Old Fashioned • \$13

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

Wanderlust Old Fashioned • \$14

Woodford Bourbon, Cocchi Americano, Cacao, El Guapo Fuego Bitters, Lemon

Bramble On • \$14

Ford's Gin, Lemon, Sherry, Elderflower

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

SOUPS & SALADS

Turtle Soup au Sherry • \$12

Spinach, Egg, Lemon

Smoked Chicken & Andouille Gumbo • \$12

Popcorn Rice, Green Onion

Caesar Salad • \$10

Romaine Hearts, Anchovy, Parmesan, Croutons

A LA CARTE

Eggs (2) • \$8

Debris & Grits • \$9

Thick Cut Bacon • \$6

Brabant Potatoes • \$5

Creole Chips • \$5