



TCHEFUNCTE'S
RESTAURANT

STARTERS

Praline Bacon (3) • \$14

House Smoked Bacon, Brown Sugar, Pecan

Assortment of House Baked Pastry • \$16

Cheese Danish, Bear Claw, Cinnamon Roll

Prince Edward Island Mussels Provençal • \$22

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

Louisiana BBQ Shrimp • \$18

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

Blackened Pork Belly & Heirloom Tomato • \$18

Steak Sauce, Baby Lettuce

Crispy Louisiana Oysters • 4 for \$15 | 8 for \$25

Blue Cheese Fondue, Creole Tomato Glaze

Stone Crab Claws 1lb • \$79

Creamy Mustard, Lemon

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*

Lobster Sardou • \$32

*Poached Eggs, Butter Poached Lobster, Artichoke Hearts,
Creamed Spinach*

Buttermilk Pancake Stack • \$16

Bacon, Seasonal Berries, Maple Syrup

Gulf Shrimp & Grits • \$28

*Poached Eggs, BBQ Butter, Forest Mushrooms,
Confit Tomato*

Blackened Redfish • \$32

Blistered Green Beans, Lemon Butter

Steak & Eggs • \$38

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

Prime Steak Salad • \$29

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

Paneed Veal • \$32

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

House Bacon Burger • \$22

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

Croque Madame • \$22

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

Filet 6oz/10oz • \$41/\$49

Hawaiian Ribeye 16oz • \$58

COCKTAILS

In The Pines • \$15

*Basil Hayden Dark Rye, Alpine Liqueur,
Velvet Falernum, Rosemary*

Geraldine • \$14

*Planteray Dark Rum, Cookie Butter, Limoncello,
Egg White*

Chapman Old Fashioned • \$13

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

Spice So Nice • \$14

*St. Roch Vodka, Pumpkin Spice, Maple, Lemon,
Sage*

Bramble On • \$13

*Ford's Gin, Blackberry, Lemon, Sherry,
Elderflower*

Café Beignet • \$14

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

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 • \$14

Spinach, Egg, Lemon

Smoked Chicken & Andouille Gumbo • \$14

Popcorn Rice, Green Onion

Caesar Salad • \$12

Romaine Hearts, Anchovy, Parmesan, Croutons

A LA CARTE

Eggs (2) • \$8

Debris & Grits • \$9

Thick Cut Bacon • \$6

Brabant Potatoes • \$5

Creole Chips • \$5