



# BRUNCH *menu*

## SNACKS & SHAREABLES

### MARINATED OLIVES\*\* GF V VE

rosemary & balsamic 6

### CAJUN CAVIAR DEVILED EGGS 9 GF

LOUISIANA CRAWFISH BEIGNETS  
Meyer lemon aioli, chow chow 12

### BRUSSELS SPROUTS GF V

grated parmesan, garlic aioli 9

### BLACK TRUFFLE FRIES V

parsley, fresh garlic, black peppercorn, parmesan aioli 10

### COCHON DE LAIT DEBRIS FRIES

smoked pork, mozzarella curds, green onions 13

### FILET MIGNON BROCHETTE

sweet pepper whipped garlic, wild mushrooms 16

### CHEF'S CHARCUTERIE & CHEESE BOARD\*\*

2 meats, 2 cheeses & accompaniments 19

OR 3 meats, 3 cheeses & accompaniments 25

### TUNA TARTARE & CAVIAR

avocado, cucumber, lemon & white truffle vinaigrette 15

### PORK BELLY & CORN FRIED OYSTERS GF

crystal glaze, pickled okra, blue cheese, buttermilk dressing 13

### BACON WRAPPED DATES GF

rosemary honey, cream cheese, pecans 8

### CAJUN CARROTS GF V

buttermilk ranch, toasted pecans 8

### FIG & GOAT CHEESE FLATBREAD V

micro arugula, balsamic glaze 16

### MARGHERITA FLATBREAD V

tomato sauce, fresh mozzarella, basil 12

### BIANCA FLATBREAD V

olive oil, oregano, garlic, three cheeses 12 + charcuterie 3

### BURRATA & HEIRLOOM TOMATOES V

eggplant caponata, basil, balsamic 12

### BEIGNETS

three flaky French doughnuts dusted in powdered sugar 7

## SOUPS & SALADS

+ chicken 5 + wild American shrimp 8 + crispy oysters 8 + steak 10 + jumbo lump blue crab 12

### CHICKEN & BOUDIN GUMBO sm 9 | lg 13

### FRENCH SHALLOT SOUP

crostini, gruyère, thyme sm 8 | lg 12

### SUNFLOWER ARUGULA SALAD GF V

parmesan, lemon zest, olive oil 11

### BERRY & PECAN SALAD GF V

goat cheese, tender greens, honey citrus vinaigrette 12

### CHOPPED ROMAINE SALAD GF

everything seeds, blue cheese, heirloom tomatoes, cucumbers, bacon, red onion, buttermilk ranch 13

## Brunch Mains

### APPLE FRITTER FRENCH TOAST

sourdough bread pudding, brie cheese, caramelized apples, candied pecans, warm apple bourbon syrup 15

### COCHON DE LAIT BENNY GF

stone ground grit cake, greens, pork debris, apple cider pork jus, two eggs, hollandaise 16

### JUMBO LUMP CRAB BENNY

herb cheddar biscuit, garlicky greens, whipped crab fat, two eggs poached, tomato- sherry hollandaise 19

### CREOLE SHAKSHOUKA V

three eggs, tomato stew, feta cheese, cilantro, red pepper butter, pickled red onions, grilled bread 16

### GULF FISH AMANDINE GF

champagne cream sauce, brown butter almonds, leeks, greens, tobiko 29

### WILD AMERICAN SHRIMP & GRITS

Creole spiced tomato gravy, rosemary, lemon, goat cheese grits, roasted peppers, pickled onion 29

### CORNFLAKE-FRIED CHICKEN & WAFFLE

crispy tenders, cornbread waffle, rosemary gravy, cayenne honey, salted butter 16

## SANDWICHES

### CROQUE MADAME

sliced ham, gruyère cheese, dijonnaise, cheese sauce, sunny side up egg on sourdough 16

### LOUISIANA CRAWFISH GRILLED CHEESE

aged cheddar, provolone, smoked tomatoes, mustard remoulade, sourdough bread 16

### CORNFLAKE-FRIED CHICKEN SANDWICH

brioche bun, dill pickle slaw, aged hot sauce, garlic aioli 16

### COCHON DE LAIT CUBAN

slow roasted pork, ham, gruyère cheese, bread & butter mirliton pickles, aged hot sauce, yellow mustard 16

### WAGYU BURGER

8 oz. Wagyu ground beef, gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato 17

\*Make it vegetarian with the Impossible(TM)

\*All sandwiches and burgers come served with petite arugula salad or fries.

Substitutions: brussels sprouts 2 | cajun carrots 3 | fresh fruit 2 | gluten free bread 3 | truffle fries 3

## EXECUTIVE CHEF AMY MEHRTENS

GF=Gluten Free V=Vegetarian VE=Vegan \*\* may contain pits

An automatic gratuity of 20% is applied to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We only use seafood sourced from sustainable fisheries located in American waters.