

# BRUNCH *menu*



## SNACKS & SHAREABLES

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

rosemary & balsamic 6

### CAJUN CAVIAR DEVEILED EGGS GF

chicken skin cracklin', cayenne, chives 9

### SMOKED GULF FISH DIP

white remoulade, fried saltines, house pickles, ikura roe 11

### GULF FISH CRUDO GF

avocado, jalapeño, lime & shallot salsa cruda 15

### FILET MIGNON TARTARE

shallots, capers, brandy, cured egg yolk, garlic aioli, crostinis 18

### BACON WRAPPED DATES GF

cayenne honey, rosemary cream cheese, pumpkin seeds 8

### BRUSSELS SPROUTS GF V VEa

grated parmesan, garlic aioli 9

### BLACK TRUFFLE FRIES V VEa

parsley, fresh garlic, black peppercorn & parmesan aioli 10

### LOUISIANA CRAWFISH BEIGNETS

Meyer lemon aioli, chow chow 12

### PORK BELLY & CORN FRIED OYSTERS GF

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

### BURRATA & EGGPLANT CAPONATA V VEa

basil, balsamic, crostinis 12

### CAJUN CARROTS GF V VEa

buttermilk ranch, pumpkin seeds, barbecue seasoning, dill 8

### FIG & GOAT CHEESE FLATBREAD V VEa

micro arugula, balsamic glaze 16

+ caramelized onions 2

### MARGHERITA FLATBREAD V

tomato sauce, fresh mozzarella, basil 12

### BIANCA FLATBREAD V

olive oil, oregano, garlic, three cheeses 12

+ capicola 3

### CHARCUTERIE BOARD\*\*

Chef's selection of 3 meats, house pickles, mustard, French bread 15

### FINE CHEESE BOARD\*\* V

Chef's selection of 3 cheeses, fig preserves, nuts, crackers 12

## SOUPS & SALADS

+ *Joyce Farms chicken* 6 + *wild American shrimp* 9 + *crispy oysters* 9 + *steak* 10

### FRENCH SHALLOT SOUP

croutons, pub cheese, gruyère, thyme cup 8

### SMOKED DUCK & ANDOUILLE GUMBO

duck fat roux, jasmine rice, green onion cup 9 | bowl 14

### SUNFLOWER ARUGULA SALAD GF V VEa

parmesan, lemon zest, olive oil 11

### BALSAMIC BEETS & FRESH FETA GF V VEa

smashed cucumbers, avocado, mint, pumpkin seeds 12

### CHOPPED ROMAINE SALAD GF

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

## Brunch Mains

+ *cornflake-fried chicken* 6 + *wild American shrimp* 9 + *crispy oysters* 9 + *jumbo lump blue crab(1.5oz)* 12

### TRADITIONAL BEIGNETS V

three flaky French doughnuts dusted in powdered sugar 7

### FRITTER FRENCH TOAST V

sourdough bread pudding dipped in doughnut batter, fried, with cane syrup, seasonal fruit, soft brie 15

### COCHON DE LAIT GRITS GF

stone ground grits, collard greens, pork debris, two poached eggs, hollandaise 16

### JUMBO LUMP CRAB CAKES

two poached eggs, hollandaise, crispy marble potatoes, charred scallion butter 25

### CREOLE SHAKSHOUKA V

three eggs baked in spiced three pepper tomato stew, feta cheese, cilantro, grilled bread 16

### SAFFRON & WILD AMERICAN SHRIMP RISOTTO GF VEa

sherry sabayon, creamed arborio rice, umami broth, parmesan, pine nuts, bottarga 25

### CORNFLAKE-FRIED CHICKEN & WAFFLE

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

### REDFISH AMANDINE GF

Champagne & tarragon cream, melted leeks, spinach, flying fish roe 29

## SANDWICHES

+ *american, gruyère or provolone cheese* 2 + *avocado* 3 + *bacon* 3 + *fried egg* 2

### COCHON DE LAIT CUBAN

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

### CREOLE TOMATO SANDWICH V

fresh mozzarella, basil pesto, cane cured sundried tomato, seasonal tomatoes, toasted ciabatta 15

+ *Joyce Farms chicken* 6

### CORNFLAKE-FRIED CHICKEN SANDWICH

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

### LOUISIANA CRAWFISH GRILLED CHEESE

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

### WAGYU BURGER

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

*\*Make it vegetarian with the Impossible(TM)*

Served with fries

Substitutions: arugula salad 1 | potato salad 1 | 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 VEa=Vegan Option Available \*\* 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.