

A NOLA BRUNCH <3

HOUSE CLASSICS

CAJUN EGGS BENEDICT

English Muffin, Silky Hollandaise, Barbant Potatoes
Choices: **CRAB CAKE** 26 | **CRAWFISH TAILS** 24 | **TASSO HAM** 22

SHRIMP & GRITS

Juicy Shrimp, BBQ Jus, Creamy Grits, Andouille Sausage,
Cherry Tomatoes 25

BLACKENED STEAK & EGGS

Coulotte, Poached Egg, Barbant Potatoes, Chive Chimi 30

CHICKEN & BEIGNETS

Crispy Chicken Thigh, Hot Honey, Fresh Beignets 28

PLATES

CURED SALMON FLATBREAD

House-Cured Salmon, Pickles, Hot Sauce, Creamy Dill, Gremolata 22

WILD MUSHROOM QUICHE

Savory Mushroom Custard, Arugula, Pecorino 20

BRUNCH SALAD

Fris é e, Fried Green Tomatoes, Bacon, Poached Egg, Vinaigrette 18

DEVILED EGGS

Crispy Chicken Skin. Classic, Perfectly Seasoned 13

CRAWFISH HUSHPUPIES

Golden Hushpuppies Studded With Crawfish + Creole Aioli 18

CREOLE BAKED EGGS

Spiced Tomato Sugo, Chive Pesto, Gently Basted Eggs 16

OYSTERS

Fresh W/ Mignonette 24/Half Dozen | 40/Dozen
Fried W/ Creamy Dill 18

CREPES

BERRY COULIS & WHIPPED CREAM

Warm Crepes Filled With Seasonal Berry Coulis And
Lightly Whipped Cream 16

BACON JAM & TOMATO RELISH

Savory-Sweet Bacon Jam, Bright Tomato Relish 18

CRAWFISH ALFREDO

Rich, Creamy Cajun Cream Folded With Tender Crawfish Tails 19

SANDWICHES

MONTE CRISTO

Classic Ham, Turkey & Cheese, Battered And Fried,
Lightly Dusted W/ Powdered Sugar 20

FRIED CHICKEN SANDWICH

Crispy Fried Chicken, House Pickles, Creole Aioli, Soft Bun 20

PO BOY

Lettuce, Tomato, Creole Aioli, Baguette. Shrimp 22 | Oyster 24

SIDES

GUMBO Chicken + Andouille 8/Cup | 15/Bowl

CREAMY GRITS Slow-Cooked, Rich, And Smooth 8

ANDOUILLE SAUSAGE Smoky Sausage, Whole 8

HOUSE SALAD Seasonal Greens, Simple Vinaigrette 8

*EATING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS