

# Sunday Menu

## eye openers - 5

### **blood orange mimosa**

cava, blood orange

### **cajun bloody mary**

george's spicy mary mix

### **ramos fizz**

beefeaters gin, powdered egg whites, powdered sugar, orange water & cream

### **bourbon lemonade**

bulleit bourbon, muddled black berries, house made lemonade

### **basil belle**

tanqueray rangpur lime gin, basil, lime, simple syrup, lemon-lime soda

### **brandy milk punch**

e & j brandy, cream, vanilla extract, nutmeg

### **pampelmousse rose**

tanqueray 10, grapefruit rose liqueur, grapefruit juice

### **le mule**

pear vodka, lime juice, ginger beer

***bottomless cajun marys or blood orange mimosas \$10.00 with prix fixe menu (available from 11:00am - 3:00pm) bottomless bubbly available!***

## appetizer selections

### **smoked chicken and andouille sausage gumbo**

### **roasted sweet corn and blue crab soup**

### **classic turtle soup**

traditional garnishes, dry sherry splash

### **"pain perdu"**

new orleans style french toast, pecans, bananas foster sauce

### **fried green tomatoes**

spice boiled gulf shrimp rémoulade

### **"b.l.t." salad**

blue cheese dressing, benton's bacon, cherry tomatoes

### **trio of deviled eggs**

choupique caviar, crab ravigote, shrimp rémoulade

### **charbroiled oysters**

garlic butter, parmesan romano cheese, warm french bread

### **crispy "gas station" pork boudin balls**

creole mustard, pickled peppers

### **mixed green salad**

baby lettuces, sugar cane vinaigrette

### **southern raw bar**

≈ iced gulf coast oysters on the half shell

cocktail sauce, saltine crackers, fresh horseradish

12

### **spice-boiled shrimp**

cocktail sauce, lemon

14

### **crab ravigote**

avocado, marinated tomato, yukon gold chips

15

### **≈gulf coast seafood platter**

iced oysters, spiced boiled shrimp, marinated blue crab fingers, crab ravigote, shrimp rémoulade

49

## \$29 entrée selections

### **≈eggs acadiana**

two poached eggs, louisiana crawfish crab cakes, tasso ham hollandaise

### **≈eggs benedict**

two poached eggs, country ham, hollandaise sauce

### **blackened tilapia**

sweet corn pudding, collard greens with bacon, crawfish lemon tabasco butter

### **jambalaya**

chicken and smoked andouille sausage

### **louisiana crawfish étouffée**

mahatma long grain rice

### **"grillades and grits"**

smothered medallions of veal, creamy jalapeño cheese grits

### **southern shrimp & grits**

sautéed gulf shrimp, cheddar cheese grits cake, tasso ham

### **catch of the day**

salad of baby lettuce, vegetables, lemon

### **seasonal six**

assortment of seasonal vegetables and accompaniments

## \$39 entrée selections

### **jumbo lump crab cakes**

creamed corn maque choux, benton's bacon, green onion rémoulade

### **pan crisp roasted duck**

dirty rice, collard greens, cane syrup pepper jelly glaze

### **smoked pork chop**

country ham wrapped asparagus, roasted new potatoes, creole mustard demi-glace

### **grilled beef tenderloin**

buttermilk mashed potatoes, shitake & oyster mushrooms, house-made worcestershire sauce

## dessert selections

### **orange crème brûlée**

blood orange, star anise cookie

### **white chocolate bread pudding**

white chocolate ganache, dark chocolate shavings

### **pecan tart**

bourbon caramel sauce, chocolate chip mint ice cream

### **chocolate doberge cake**

chantilly cream, chocolate fondant

### **french market beignets**

chicory coffee anglaise

### **house-made ice cream selections**

chocolate, vanilla bean, peanut butter, praline, rocky road, chocolate chip mint

### **seasonal sorbet sampler**

coconut, sweet tea, rhubarb

### **a la carte sides (6)**

#### **sweet corn pudding**

#### **jalapeño cheese grits**

#### **collard greens with benton's bacon**

#### **mixed vegetables**

#### **red bliss potato hash**

#### **bacon**

≈consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

\*guests with food related allergies should inform their server upon ordering

\*Our prices do not reflect gratuity. We suggest 20% gratuity on behalf of our service staff