

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 all day long!

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

beet salad

pickled beets, spiced pecans, goat cheese, baby lettuce

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

andouille cornbread pudding, braised cabbage, creole mustard

grilled beef tenderloin

smothered onions, blue cheese caramelized onion stuffed potato, tasso ham, house-made worcestershire sauce

dessert selections

egg nog crème brûlée

ginger snap cookie

cranberry tangerine trifle

tangerine curd, cranberry bread

white chocolate bread pudding

white chocolate ganache, dark chocolate shavings

pecan tart

bourbon caramel sauce, chocolate chip mint ice cream

candy cane chocolate chip pound cake

earl grey ice cream, hot fudge

french market beignets

chicory coffee anglaise

house-made ice cream selections

chocolate, vanilla bean, pistachio, maple walnut, sweet potato

seasonal sorbet sampler

cranberry, cinnamon apple, satsuma

a la carte sides (6)

sweet corn pudding

jalapeño cheese grits

collard greens with benton's bacon

bacon

seasonal vegetables

red bliss potato hash

≈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