

SUNDAY HAPPY HOUR BRUNCH



*NOT INCLUDING TAX OR GRATUITY
PAIRED WITH PENNY MIMOSAS & BLOODY MARYS

February Brunch: Mardi Gras

Appetizer

Devil's on Horseback

Bacon Wrapped Dates w/ Pepper jelly

Creole Cream Evangeline

Granola, Fresh Fruit & Honey Creme Fraiche

Gulf Shrimp Bisque

Louisiana Oysters on the half shell

Entree

Eggs Josephine

Crab & Shrimp Cake topped with Poached Eggs, Béarnaise, served with Creamed Spinach

Eggs Sardou

Artichoke, Creamed Spinach, Hollandaise & Poached Eggs served with Roasted Potatoes

Fried Catfish

Cheddar Grits, Collard Greens & Remoulade

Eggs Cochon

English Muffin, Pork Debris, Poached Eggs & Hollandaise served with Roasted Potatoes

Shrimp & Grits

Bacon Wrapped Gulf Shrimp, Stone ground Cheddar Grits, Smoked Tomato Creole Sauce & Chive Butter

Smoked Butter Beans & Rice

Grilled Andouille Sausage & English Muffin

Quiche Lorraine

Bacon, Caramelized Onions & Swiss Cheese, Served with Roasted Potatoes

Dessert

Limoncello Mousse

Beignets

More than Necessary Powdered Sugar

Bread Pudding

White Chocolate Anglaise

Cafe du Monde's

Cafe au Lait - \$6 a la Carte

Traditional Coffee served in NOLA

Please no modifications or substitutions

* Consuming raw or uncooked food increases the chance of food borne illness On Parties of 6 or more we respectfully add a 20% gratuity

