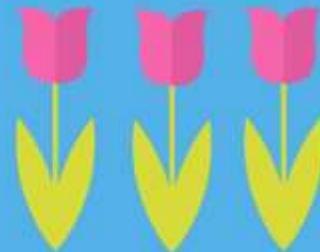


WELCOME TO LIVE JAZZ EASTER BRUNCH!

THREE COURSES \$29



eye openers \$5

mimosa

sparkling wine and orange juice

bloody mary

vodka and house bloody mary mix

ramos fizz

Gin, citrus, simple syrup, egg white, cream, orange water

bourbon lemonade

bulleit bourbon, muddled black berries, house made lemonade

brandy milk punch

brandy, simple syrup, egg white, vanilla extract, cream

category 5

light rum, dark rum

bottomless bloody marys or mimosas \$16.00

with prix fixe menu

available from 11:00am – 3:00pm

two hour limit

appetizer selections

fried green tomatoes

spice boiled gulf shrimp rémoulade

seafood crepe gratin

shrimp, crab, crawfish, royal glacage

gulf seafood chowder

seasoned oyster crackers

“b.l.t.” salad

blue cheese dressing, benton's bacon, cherry tomatoes

classic turtle soup

traditional garnishes, dry sherry splash

“pain perdu”

new orleans style french toast, pecans, bananas foster sauce

louisiana crawfish etouffée

mahatma long grain rice

trio of deviled eggs

candied bacon, crab ravigote, shrimp rémoulade

entrée selections

≈eggs acadiana

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

≈eggs benedict

two poached eggs, thick cut canadian bacon, english muffin, hollandaise sauce

≈eggs sardou

two poached eggs, fresh artichoke hearts, creamed spinach, lemon hollandaise

blackened tilapia

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

jumbo lump crabcakes

creamy southern maque choux, smoked bacon, green onion rémoulade + 10

gulf seafood gumbo

mahatma long grain rice

slow roasted duck

collard greens, dirty rice, pepper jelly duck jus + 10

southern shrimp & grits

sautéed gulf shrimp, cheddar cheese grits cake, tasso ham

chicken & cakes

fried chicken, buttermilk pancakes, ham, pepper jelly maple glaze

dessert selections

butterscotch crème brûlée

crème fraîche cookie

creole raisin bread pudding

bourbon vanilla anglaise

chocolate doberge cake

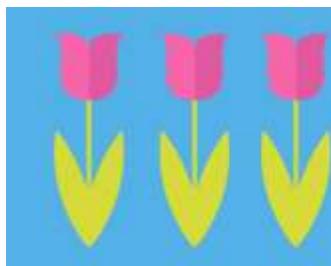
chantilly cream, chocolate fondant

french market beignets

chicory coffee anglaise

**a la carte pricing for each course available.
please ask your server.**

**Chef/Owner Jeff Tunks
Executive Chef Brant Tesky**



JOIN US FOR LIVE JAZZ BRUNCH HOLIDAY CELEBRATIONS!

MOTHER'S DAY MAY 12TH
FATHER'S DAY JUNE 16TH
11:00 AM – 2:30 PM

No substitutions or sharing please.

≈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.*