

# Father's Day Live Jazz 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**

*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.*