

## BRUNCH MENU



**\$35 PER PERSON**

## SUMMER RESTAURANT WEEK

### FIRST COURSE

#### NEW ENGLAND CLAM CHOWDER - CUP

New England Style Creamy Clam Chowder with Double Smoked Bacon, Corn, Pablitos, and Croutons

#### POTATO LATKES

Seasonal Fruit Butter, Chives Creme Fraiche

#### CHOPPED SALAD

Jalapeno-Buttermilk Dressing, Market Vegetables, Avocado, Popcorn Croutons

#### CLASSIC CAESAR

Chopped Romaine, House Croutons, Garlic-Anchovy Dressing, Parmesan

#### ROCKEFELLER

Broiled Oysters, Spinach, Bacon, Parmesan

#### WOOD GRILLED OYSTERS

Garlic and Red Chili Butter, Gremolata

#### ANGELS ON HORSEBACK

Grilled Bacon Wrapped Oysters, Vin Blanc, Balsamic Reduction

#### TCHOUPITOULAS

Oyster Confit, Blue Crab, Tasso Ham, Roasted Corn, Cayenne Hollandaise

### THIRD COURSE

#### RICOTTA BEIGNETTES

#### FLORIDA KEY LIME PIE

#### ICE CREAM / SORBETS / GELATOS

#### ~ CUSTOMER PRICE NOTICE ~

A 4% SERVICE CHARGE IS APPLIED TO ALL SALES FOR CARD PROCESSING FEES

~ CASH DISCOUNTS ~  
SERVICE CHARGE WILL BE WAIVED IF  
PAYING WITH CASH.

THANK YOU FOR SUPPORTING A LOCAL  
BUSINESS!

### SECOND COURSE

#### PONTCHARTRAIN

Two Poached Farm Eggs, English Muffin, Blue Crab, Tasso Ham, Crawfish, Corn, Cayenne Hollandaise

#### CREOLE BENEDICT

Two Poached Eggs, English Muffin, Tasso Ham, Bacon Braised Greens, Cayenne Hollandaise

#### SALMON & LATKES

House Cured Scottish Salmon, Latkes, Grated Egg, Mixed Greens, Red Onion, Capers, Chive Creme Fraiche

#### HANGTOWN FRY

Two Sunny Eggs, Cornmeal Oysters, Slab Bacon Lardons, Potato Hash, Cayenne Hollandaise

#### BANANA FOSTER FRENCH

#### TOAST

Toasted Banana Bread Pudding topped with Bananas, Rum Butterscotch, Salt Roasted Pecans & Whipped Cream

#### CAJUN SHRIMP & GRITS

Barbecue Rubbed Shrimp, Cayenne Grits, Bacon Braised Greens, Sherry Butter, Grilled Baguette

#### CREOLE BRUNCH GUMBO

Holy Trinity, Bacon, Tasso Ham, File, Okra, Served with Buttered Rice & Garlic Bread

Choice of: Seafood, Shrimp or Chicken & Andouille

#### DIVE BURGER

Roasted Green Chilies, Pepper Jack, Bacon, Lettuce, Tomato, Onion, Cayenne Aioli, House Bun, House Cut Fries

#### PO'BOYS- OYSTER, SHRIMP OR CATFISH

House Pickles, Lettuce, Diced Onion, Cayenne Aioli, House Cut Fries

#### ADDITIONAL \$5

#### STEAK & EGGS

8 oz Grilled Teres Major Steak, Two Farm Eggs Any Style, Potato Hash, Salad, Bernaise

#### WOOD GRILLED DAILY FISH

Sage and Native Pecan Brown Butter, Stone Grits