

# BRUNCH MENU

## STARTS

|   |         |
|---|---------|
| Shrimp Cocktail <i>minimum 3/order</i>  | 3.5     |
| Old Bay, Cocktail Sauce, Lemon  |         |
| PD Clam Chowder   | 8   12  |
| NE Style with Bacon, Corn, Poblanos & Croutons  |         |
| Ricotta Beignettes  | 10      |
| Cinnamon-Sugar, Honey, Chicory Cream  |         |
| Potato Latkes   | 8       |
| Seasonal Fruit Butter & Chive Creme Fraiche   |         |
| Chef's Bread Selection  | 12      |
| Selection of House Made Sweet Breads with Seasonal Preserves  |         |
| Caesar Salad  | 12      |
| Garlic-Anchovy Dressing, Parmesan, Croutons   |         |
| House Salad   | 12      |
| Mesclun Greens, Red Onion, Tomato, Crouton, Cotija Cheese   |         |
| Chopped Salad   | 16      |
| Romaine, Buttermilk-Jalapeno Dressing, Market Vegetables, Popcorn Crawfish, Avocado                   |         |
| Bar Harbor Mussels  | 13   20 |
| <u>ADDIES</u> - Garlic, Shallot, Tomato, Chicken Stock, Butter, Lemon, Chili Flakes, Grilled Baguette |         |
| <u>A la Gato</u> - Saffron Cream, Gumbo Stock, Tomato, Chili Flakes, Grilled Baguette                 |         |

## HOT OYSTERS

|  |    |
|--|----|
| Rockefeller [3 pcs]  | 12 |
| Broiled Oysters, Spinach, Bacon, Parmesan                              |    |
| Tchoupitoulas [3 pcs]  | 13 |
| Oyster Confit, Blue Crab, Tasso Ham, Roasted Corn, Cayenne Hollandaise |    |
| Cornmeal Crusted [4 pcs]   | 11 |
| Remoulade, Lemon   |    |
| Wood Grilled [4 pcs]   | 11 |
| Garlic and Red Chili Butter, Gremolata                                 |    |
| Angels On Horseback [4 pcs]  | 12 |
| Grilled Bacon Wrapped Oysters, Vin Blanc, Balsamic Reduction           |    |

## MAINS

|  |    |
|--|----|
| Pontchartrain  | 25 |
| Two Poached Eggs, English Muffin, Blue Crab, Tasso Ham, Crawfish, Corn, Cayenne Hollandaise  |    |
| Creole Benedict  | 25 |
| Two Poached Eggs, English Muffin, Country Ham, Bacon Braised Greens, Cayenne Hollandaise   |    |
| All American Breakfast   | 21 |
| 2 Eggs, Bacon <b>OR</b> Boudin Sausage, Cayenne Grits <b>OR</b> Potato Hash, Addies Roll <b>OR</b> Biscuit<br><i>*sub maple chicken sausage patties +\$2</i> |    |
| Salmon & Latkes  | 18 |
| House Cured Scottish Salmon, Latkes, Grated Egg, Mixed Greens, Red Onion, Capers, Chive Creme Fraiche  |    |
| Cajun Shrimp & Grits   | 22 |
| Barbecue Rubbed Shrimp, Cayenne Grits, Bacon Braised Greens, Sherry Butter, Grilled Baguette   |    |
| Hangtown Fry   | 21 |
| 2 Sunny Eggs, Cornmeal Oysters, Slab Bacon Lardons, Potato Hash, Cayenne Hollandaise   |    |
| Steak & Eggs   | 28 |
| Wood Grilled Teres Major, 2 Eggs, Potato Hash, Salad, Bernaise   |    |
| Banana Foster French Toast   | 14 |
| Toasted Banana Bread Pudding topped with Bananas, Rum Butterscotch, Salt Roasted Pecans & Whipped Cream  |    |
| Creole Brunch Gumbo  | 16 |
| Holy Trinity, Bacon, Tasso Ham, File, Okra, Served with Buttered Rice & Garlic Bread   |    |

## SAMMIES

|   |    |
|---|----|
| Po'Boys   | 18 |
| Cornmeal Oyster <b>OR</b> Shrimp <b>OR</b> Catfish with Shaved Lettuce, House Pickles, Cayenne Aioli & Onions<br><i>***Make any Po'Boy an EBLT for +\$5</i> |    |
| Breakfast Burger  | 17 |
| Single Patty with American Cheese & Cayenne Aioli topped with Sunny Egg, Bacon & Shoestring Potatoes, Salad   |    |
| Dive Burger   | 18 |
| Double Patty, Bacon, Pepper Jack, Green Chilies, LTO, Cayenne Aioli, House Fries  |    |

### Blood Mary 12

+2 Bacon | +3.50 Cocktail Shrimp

### Mimosa 8

Orange | Grapefruit

### Bottomless 29

90 minute limit