

# BRUNCH MENU

## STARTS

|   |         |
|---|---------|
| Shrimp Cocktail <i>minimum 3/order</i>  | 5       |
| Old Bay, Cocktail Sauce, Lemon  |         |
| PD Clam Chowder   | 8   13  |
| NE Style with Bacon, Corn, Poblanos & Croutons  |         |
| Ricotta Beignettes  | 10      |
| Cinnamon-Sugar, Honey, Chicory Cream  |         |
| Potato Latkes   | 8       |
| Seasonal Fruit Butter & Chive Creme Fraiche   |         |
| Banana Foster French Toast  | 14      |
| Toasted Banana Bread Pudding topped with Bananas, Rum Butterscotch, Salt Roasted Pecans & Whipped Cream |         |
| Caesar Salad  | 13      |
| Garlic-Anchovy Dressing, Parmesan, Croutons   |         |
| House Salad   | 13      |
| Mesclun Greens, Red Onion, Tomato, Crouton, Cotija Cheese   |         |
| Chopped Salad   | 18      |
| Romaine, Buttermilk-Jalapeno Dressing, Market Vegetables, Popcorn Crawfish, Avocado                     |         |
| Bar Harbor Mussels  | 17   23 |
| <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 \$15

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| Rockefeller [3 pcs]  |
| Broiled Oysters, Spinach, Bacon, Parmesan                              |
| Tchoupitoulas [3 pcs]  |
| Oyster Confit, Blue Crab, Tasso Ham, Roasted Corn, Cayenne Hollandaise |
| Cornmeal Crusted [4 pcs]   |
| Remoulade, Lemon   |
| Wood Grilled [4 pcs]   |
| Garlic and Red Chili Butter, Gremolata                                 |
| Angels On Horseback [4 pcs]  |
| 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, Cayenne Hollandaise  |    |
| Creole Brunch Gumbo  | 16 |
| Holy Trinity, Bacon, Tasso Ham, File, Okra, Served with Buttered Rice & Garlic Bread, choose from:<br>-Shrimp<br>-Chicken & Andouille<br>-Seafood- Blue Crab, Shrimp & Oysters |    |

## SAMMIES \$20

|   |  |
|---|--|
| **Served with choice of Fries, Chips or Salad   |  |
| Po'Boys   |  |
| Cornmeal Oyster <b>OR</b> Shrimp <b>OR</b> Catfish with Shaved Lettuce, House Pickles, Cayenne Aioli & Onions |  |
| Grilled Chicken Sandwich  |  |
| Mixed Greens, Roasted Tomato, Avocado & Sprouts on Toasted Ciabatta   |  |
| Dive Burger   |  |
| Double Patty, Bacon, Pepper Jack, Green Chilies, LTO, Cayenne Aioli   |  |

### Blood Mary 13

+2 Bacon | +3.50 Cocktail Shrimp

### Mimosa 9

Orange | Grapefruit

### Bottomless Mimosa 30

90 minute limit