## BRUNCH COCKTAILS

BOTTOMLESS BLOODY MARY BOTTOMLESS MIMOSA BOTTOMLESS CHAMPAGNE BULLEIT OLD FASHIONED PINEAPPLE MULE STRAWBERRY BASIL FRENCH 75 dragged through the garden & made with Titos vodka start this day off right with a classic brunch favorite

with bourbon or rye whiskey pineapple infused titos, lime and ginger beer strawberry infused Nolets, lemon juice, simple syrup and basil; topped with champagne

| 13 |
|----|
| 15 |
| 12 |
| 11 |
| 9  |

10



### BREAKFAST CHARCUTERIE & CHEESE BOARD | 24

meats and cheeses with fresh seasonal fruit & house made bacon jam

#### GOUDA CHEESE BOUDIN BALLS | 12

boudin, stuffed with creamy smoked gouda & fried crispy

**FRESH BISCUITS & JAM | 6** strawberry compote or fig preserve

#### BEET SALAD | 6

fresh and pickled beets with mixed greens, goat cheese & pecans tossed in a honey balsamic vinaigrette

#### DUCK EMPANADAS | 14

flaky pastry, filled with roasted duck, cheese, onion & creole sauce

SAGE CINNAMON ROLLS | 4 sage cream icing



**COBB SALAD** | **6** romaine, bacon, blue cheese crumbles, egg, tomato & avocado; served with honey mustard

# BRUNCH

### CHICKEN & SAUSAGE GUMBO | 4/7

dark roux gumbo

**BEIGNETS** | **4** fried choux pastry & powdered sugar

#### **ROMAINE WEDGE SALAD | 10**

romaine lettuce, tomatoes, bacon, blue cheese crumbles & creamy blue cheese dressing

#### STEAK & EGGS | 20

grilled hanger steak served with two eggs, drizzled with hollandaise. served with fresh fruit and toast

#### **GRILLADE TOSTADA | 13**

fried tortilla, grillades, cherry tomatoes, pico, nappa cabbage, gouda cheese & a fried egg

#### **POUR BENNY**

**BOUDIN |13 CRAB CAKE | 16** fried, buttered biscuit, poached eggs, hollandaise & green onions

#### SHRIMP & GRITS | 20

sauteed in a spicy creole butter & served on creamy gouda grits

#### TASSO OMELETTE | 13

house cured tasso, cheddar cheese, tomatoes, roasted red peppers & green onions; served with country potatoes

#### HASH BOWL | 12

potatoe hash, grillades, chimichurri, blistered tomatoes & fried egg; served with a buttered biscuit

#### CRAB OMELETTE | 16

lump crab meat, gouda, roasted red peppers, green onions & caramelized shallots; served with country potatoes

#### GRITS & GRILLADES | 15

grillades served on creamy gouda grits. Brunch classic

#### CHICKEN & WAFFLES | 14

Belgian waffles topped with crispy fried chicken; served with your choice of strawberry compote or honey butter

## LUNCH ENTREES



served with your choice of house cooked chips, fries or coleslaw add fried egg & avocado | 4

#### POUR BURGER | 12

cheddar, swiss, bacon, lettuce, tomato & onion with spicy aioli

#### SHRIMP TACOS | 11

fried Louisiana shrimp with lettuce, pico & spicy aioli

#### SPICY CHICKEN SANDWHICH | 12

fried chicken with spicy sauce, coleslaw, pickles, swiss cheese & bacon TOMATO BASIL GRILLED CHEESE | 10

four cheese blend, seasoned roma tomatoes & fresh basil

#### CHICKEN AVOCADO BLT | 11

blackened chicken, bacon, lettuce, tomato, avocado, spicy aioli & honey mustard