



NATHAN GRESHAM EXECUTIVE CHEF

— SUMMER 2016

BRUNCH MENU

FALL 2016 —

SMALL PLATES

Fried eggplant crisps with creole sauce	7
Cheese fries with gravy and brisket debris	10
Truffled fried oysters with grated parmesan cheese	14
House smoked salmon, local greens, honey vinaigrette with olive oil fried croutons	12
"Shrimp Soleil" six fried shrimp, tossed in a green onion aioli and served over lettuce	10

SOUPS AND SALADS

Classic french onion soup	6
Gumbo with sausage, chicken, and oyster	7
Mixed greens, tomatoes, blue cheese, and candied pecans with sensation vinaigrette	6
Fried oyster salad, roasted asparagus, bacon goat cheese, sunflower seeds, cherry tomatoes with a truffle vinaigrette dressing	14
Chopped seafood salad with lump crabmeat, boiled shrimp, hearts of palm, cucumber, tomato, and avocado tossed in white remoulade over bibb lettuce	13

SANDWICHES

Croque Monsieur with toasted ham and cheese topped with a custard	12.5
"The BBLT" with fried egg, crispy bacon, bibb lettuce, and fried green tomatoes on french baguette	11
Curried chicken salad sandwich chopped chicken, toasted almonds, golden raisins and bibb lettuce on a pretzel bun	10
Shredded pork po-boy with gravy, red onion and horseradish mayonaise	11

ENTREES

Braised gulf fish, roasted eggplant pomodoro with a saffron tincture	16
Grits and grillades	14
Boneless fried chicken breast and country sausage gravy with a house-made biscuit	12
Louisiana jumbo lump crab cake benedict with poached eggs and hollandaise	18
Fried Louisiana catfish topped with a shrimp piquant served over dirty rice	16
House omelet with Louisiana shrimp creole, goat cheese and green onions	12
The "All Southern Breakfast" 2 eggs any style, bacon, grits and a biscuit (add 5oz. flat iron steak.....\$7.00)	10
Traditional two egg benedict with hollandaise sauce	15

SIDES

House-cut frites	4
Stone ground grits	4
Onion rings	4
House made biscuit with gravy	4
House made biscuit	2
Mac and Cheese	4
Duck confit hash	4
Bacon	4
Fried egg	1