

Brunch Menu

Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach,
goat cheese & ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño
tartar sauce / 24

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

ROASTED MUSHROOM RAGOUT

Oven roasted shiitake, cremini, & portobello
mushrooms in Madeira wine cream sauce, with
grilled ciabatta bread & goat cheese / 16

FRIED CHICKEN LIVERS

Southern fried crispy chicken livers with
pepper jelly & toast points / 12

SOUP DU JOUR

Brie cheese & cauliflower / 11

GUMBO YA YA

Chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

Gulf shrimp, crabmeat & okra / 12

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked
bacon & Danish bleu cheese, Dijon vinaigrette / 11

ROASTED BEET SALAD

Red beets, shaved shallots, with lightly dressed arugula
& seasonal greens, drizzled with maple balsamic glaze,
topped with goat cheese, toasted walnuts / 12

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese,
grape tomatoes, herb vinaigrette / 10.5

ROYAL STREET SALAD

Romaine lettuce, bleu cheese, chopped bacon,
fresh herb vinaigrette / 10.75

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 28
**with a sauté of jumbo lump crabmeat + \$14*

EGGS BENEDICT

English muffin with Morrell ham,
Hollandaise sauce, and vegetables / 24

FRIED OYSTERS & EGGS FLORENTINE

A duo of poached eggs, creamy spinach + crispy fried
oysters, finished with Herbsaint Hollandaise / 25

TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds
in brown butter, with asparagus spears / 33

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in
their shells, peppery butter sauce / 34

CRAB & ASPARAGUS FRITTATA

Tender asparagus tips, crabmeat, shallots, & creamy
brie cheese in a savory egg bake, topped with jumbo
lump crabmeat & smoked tomato butter / 29

BACON WRAPPED SHRIMP & GRITS

Pecanwood smoked bacon wrapped jumbo
Gulf shrimp with creamy stone ground yellow
grits & red eye gravy / 33

CHICKEN PONTALBA

Pan roasted chicken breast, Brabant potatoes,
prosciutto, with Hollandaise sauce / 24

GRILLADES & GRITS

Tender veal slowly simmered with onions &
peppers in a rich Creole sauce, served over
creamy stone ground yellow grits / 31

PANÉED VEAL

Panéed veal medallions with creamy
fettuccine Alfredo / 26

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese,
pecanwood smoked bacon, brioche bun,
served with pommes frites / 19.5

PETIT FILET & EGGS

6-ounce wood grilled filet mignon with truffle
butter scrambled eggs & vegetables / 43

Desserts

PECAN PIE

With a drizzle of creamy caramel,
vanilla ice cream / 10

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs,
chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream,
& eggs, with Irish whiskey sauce / 8

LEMON ICE BOX PIE

Raspberry sauce, candied lemon,
freshly whipped cream / 9



GALETTE DE ROIS

French style King Cake ~ Individual gooey butter
cake with almond & lemon, topped with Creole
cream cheese ice cream, sprinkled with
festive carnival sugar / 12

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with
rich caramel, sprinkle of Maldon sea salt / 12

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich
confection, topped with vanilla ice cream,
dark chocolate sauce / 11