

Jazz Brunch Menu

Starters

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms & spinach, sprinkled with goat cheese & served with ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters served with jalapeño tartar sauce / 24

EGGPLANT STICKS

Lightly fried eggplant sticks sprinkled with Pecorino Romano cheese, with Creole mustard dipping sauce / 11

TUNA WONTONS

Seared blackened bluefin tuna on crispy wontons drizzled with wasabi dressing, with micro greens & black sesame seeds / 12

JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions, pan sautéed served with classic ravigote sauce & a petit green salad / 32

Entrées

WOOD GRILLED FISH

A fresh fillet of fish of the day grilled over a wood fire served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33

EGGS BENEDICT

Two poached eggs on a toasted English muffin with Chisesi ham, Hollandaise, & asparagus spears / 26

BUSTER CRABS & MAQUE CHOUX

A duo of crispy fried buster crabs served with creamy corn maque choux / 31

HOUSE CURED SALMON CROISSANT

Freshly baked buttery croissant spread with goat & cream cheeses with chives, a brunoise of red onion & capers, topped with scrambled eggs, served with fresh seasonal fruit / 30

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, served on a freshly baked brioche bun, served with crispy pommes frites / 25

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce, French bread to dip / 32

Desserts

WARM WHITE CHOCOLATE BROWNIE

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

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

PECAN PIE

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

BREAD PUDDING

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

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 11

SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat & okra / 14

SOUP DU JOUR / 11

BABY ICEBERG SALAD

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

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese, grape tomatoes & herb vinaigrette / 11

BACON WRAPPED SHRIMP & GRITS

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

SMOKED PORK BENEDICT

Smoked pulled pork in a rich crimini mushroom & leek sauce served atop an open faced black pepper biscuit, with poached eggs, finished with sage infused Hollandaise / 31

HERB CRUSTED MAHI MAHI

A fillet of herb crusted mahi mahi served with jasmine rice, roasted Holland peppers, citrus glaze & citrus segments / 34

HERB CRUSTED TRIPLETAIL

A fillet of herb crusted tripletail served with jasmine rice, roasted Holland peppers, citrus glaze & citrus segments / 34

CHICKEN PONTALBA

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

PORK & EGGS

Pork tenderloin grilled over a wood fire, served with garlic potato rounds, eggs scrambled with green onions & topped with pepperjack cheese / 26

PUMPKIN SPICED BUTTER CAKE

Cream cheese & pumpkin spiced filled gooey butter cake with a pecan cookie crust, topped with vanilla ice cream & a drizzle of creamy caramel / 12

CHOCOLATE SALTED CARAMEL CAKE

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

ICE CREAM DU JOUR / 7

~ A 20% gratuity will be added to all parties of six or more ~