

Jass Brunch Menu

Eye- Openers

BLOODY MARY

Ar R's signature recipe

Mr. B's signature recipe spiked with vodka / 12

BRANDY MILK PUNCH
Brandy & vanilla blended with
creamy soft ice cream / 12

MIMOSA
Sparkling wine with a touch
of orange juice / 12

DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce / 13

CRISPY FRIED OYSTERS
Six flash fried Gulf oysters topped with jalapeño
tartar sauce / 22

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with
peppers & onions, served with classic ravigote sauce
& a lightly dressed petit green salad / 32

GUMBO YA YA

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

SEAFOOD GUMBO

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

CORN & CRAB SOUP / 16

BISTRO SALAD

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

BABY ICEBERG SALAD

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

APPLE SALAD

Seasonal greens tossed with Sicilian olive oil, shaved shallots, dried cranberries, Cameo apples, crisp Applewood smoked bacon & aged apple balsamic vinegar, finished with crumbled Danish bleu cheese & toasted walnuts / 16

WOOD GRILLED FISH

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

\*with a sauté of jumbo lump crabmeat + \$18

EGGS BENEDICT

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

STAWBERRY WAFFLES

An open-faced buttery croissant with a fresh avocado spread & applewood smoked bacon topped with a duo of fried eggs, served with fresh seasonal fruit/26

VEAL FETTUCCINE

Panéed veal medallions & creamy fettuccine Alfredo with Pecorino Romano cheese / 28

BARBEQUED SHRIMP

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

BACON WRAPPED SHRIMP & GRITS

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

OYSTERS & EGGS FLORENTINE

Creamed spinach leaves surrounded by crispy fried oysters topped with a duo of poached eggs, finished with Herbsaint Hollandaise / 32

CHICKEN PONTALBA

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

BISTRO BURGER

A blend of Brisket, short rib, & chuck, wood grilled with Tillamook extra sharp cheddar & Applewood smoked bacon on a brioche bun, with crispy pommes frites / 28

PORK & EGGS

Wood grilled pork tenderloin with truffled scrambled eggs & garlic potato rounds / 38

Desserts-

GINGER SPICE CAKE

A soft ginger spice layer cake baked with cinnamon & five spice; frosted with brown sugar & orange icing / 14

PROFITEROLES & CHOCOLATE SAUCE Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12

WARM WHITE CHOCOLATE BROWNIE
White & dark chocolate chips baked into a rich
confection, vanilla ice cream, dark chocolate sauce / 12

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

CHOCOLATE MOLTEN CUP CAKE
An individual baked rich, chocolate cake with a
fudgy center topped with vanilla ice cream
& raspberry coulis / 14

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 11

PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

ICE CREAM DU JOUR/8
SORBET DU JOUR/8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~