



Mardi Gras Brunch 2024



SMALL PLATES

- Warm Pecan Sticky Rolls 8
- French Quarter Beignets 8
- Muffaletta Deviled Eggs 10
- Biscuit Sandwich 15
egg, house tasso, pimento cheese, bacon, cheddar biscuit
- Mac-n-Cheese 14
house pasta, creamy cheddar, buttery croutons

LARGE PLATES

- Vegetable Omelet 17
roasted local vegetables, cheddar cheese + homefries
- Hash + Eggs 26
duck confit sweet potato hash, sunny eggs,
pickled shallots, grilled bread
- Cochon de Lait Benedict 20
2 poached eggs, 16hr cochon de lait, griddled cornbread,
sauce choron, home fries
- Pain Perdu 15
brioche, brandy milk punch custard,
apple cranberry compote, local maple syrup
- NOLA Hot Chicken + Waffles 2
cajun fried boneless thigh, cheddar waffle,
bacon, hot honey drizzle
- Sweet Potato Pancakes 15
marshmallow butter, caramel pecan syrup
- Grillades + Grits 25
Blackbird Farm beef, stone ground grits,
creole gravy add 2
- Poached Eggs 5
- Jonah Crab Cheesecake 22
vineyard mushrooms, sauce meuniere

SIDES

- Housemade Bacon 8
- Homefries 6
- Grilled Cornbread 5
- House Tasso 8

KIDS

- Cheese Omelet 10
- French Toast 10
- Plain Waffle 10
- Grilled Cheese 10

SWEET BITES

- King Cake 10
- Caramel Apple Bread Pudding 8