

# New Orleans Sunday Brunch

## New Orleans Bloody Mary Bar \$7

Belvedere Unfiltered Vodka / Absolut Peppar / Don Julio Blanco / Bulliet Bourbon /  
Bulliet Rye Bourbon/Tanqueray No Ten Gin/Captain Morgan White Rum/  
Johnnie Walker Red Label/--add an Oyster or Shrimp \$3

## \$5 Oyster Shooter

## Brunch Mimosas \$7

Classic / Strawberry / Cinnamon Apple

## STARTERS

<b>Beignets and Coffee</b>	4
House-made Pastry, Chicory Coffee Dipping Sauce	
<b>Yogurt &amp; Granola</b>	4
Greek Yogurt, Fresh Blueberries, Praline Granola	
<b>Crawfish Vol Au Vent</b>	8
Spicy Crawfish Tails, Puff Pastry, Cucumber Salad	
<b>Red Beans &amp; Rice</b> <sup>GF</sup>	5
A New Orleans Classic with Smoked Ham Shank	
<b>Fried Green Tomatoes</b>	9
Abita Amber Batter, Cheddar, Creole Mustard Ranch	
<b>Crispy Fried Alligator</b>	13
Spicy Aioli and Chives	
<b>Breakfast Grits</b> <sup>GF</sup>	4
Creamy Anson Mill Grits, Peaches, Roasted Pistachios, Honey	

## SOUPS AND SALADS

Add Chicken \$4, Catfish \$5, Shrimp \$6, Filet \$8

<b>Gumbo Ya-Ya</b>	6
Chicken, Andouille, Okra, Filé, Steamed Rice	
<b>Crawfish Bisque</b>	7
Crawfish Tails, Crème Fraîche, Cream	
<b>French Onion</b> <sup>♠</sup>	6
Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère	
<b>Cajun Cobb Salad</b> <sup>GF</sup>	9
Romaine, Tasso Ham, Avocado, Cucumber, Corn, Point Reyes Blue Cheese, Hard Boiled Egg, White Balsamic Vinaigrette	
<b>Watermelon &amp; Goat Cheese Salad</b> <sup>GF</sup>	9
Mixed Greens, Heirloom Tomato, Watermelon Radish Purple Haze Goat Cheese, Pepper Jelly Vinaigrette	

## ENTRÉES

--Add Black Pepper Bacon or Grilled Andouille Sausage to any Entrée \$2

<b>Cajun Ham &amp; Eggs</b> <sup>♠</sup>	11
Cajun Rubbed Ham, Over Easy Eggs, Candied Sweet Potatoes, Toast	
<b>Spring Vegetable Omelet</b> <sup>♠</sup>	9
English Peas, Wild Mushrooms, Heirloom Tomatoes, Purple Haze Goat Cheese, Served With Smothered Potatoes & Toast	
<b>Brunch Jambalaya*</b>	14
Andouille Sausage, Shrimp, Creole Sauce, Potatoes, Eggs, Toast	
<b>Strawberry Shortcake Waffles</b>	7
Vanilla Bean Waffles, Strawberry Compote, Whipped Cream, Shortcake Crumble	
<b>Shrimp and Grits</b>	16
Wild-caught Shrimp, Trinity, Abita Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon	
<b>Blackened Catfish</b> <sup>♠</sup>	12
Corn Bread Soufflé, Sweet Corn, Jalapenos, Lemongrass & Corn Veloute	
<b>Muffaletta Flatbread</b>	12
Garlic Butter, Mortadella, Soppressata, Provolone, Mozzarella, Olive Relish, Fried Prosciutto, Toasted Sesame Seeds, Oregano -- Add Egg \$2	

## SANDWICHES

Served with choice of Voodoo Fries or Fruit Salad

<b>Creole Pulled Pork Po Boy</b>	9
Fresh Baguette, Pulled Pork Shoulder, Slaw, Onion Rings, Ancho Apple Butter BBQ	
<b>NOLA Club</b>	12
Ciabatta, Roasted Turkey, Black Pepper Bacon, Pickled Green Tomatoes, Avocado, Spicy Aioli	
<b>Beer Battered Catfish Po Boy</b>	11
Fresh Baguette, Amber Ale Batter, NOLA Remoulade, House Pickles, Lettuce, Tomato	
<b>Shrimp Po Boy</b>	14
Fresh Baguette, Amber Ale Batter Gulf Shrimp, Cajun Slaw, Ravigote, Lettuce, Tomato	
<b>NOLA Burger *</b>	12
Grass Fed Angus Ground Beef, Pimento Cheese, Bread & Butter Pickles, Fried Shallots, Okra Mayonnaise, Tomato, Challah Bun	

\*These items are cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

GF - gluten free; <sup>♠</sup> - gluten free with modification

# Kid's Brunch

NOLA on the Square

**Cinnamon Roll** **\$3**

Served Warm with Vanilla Glaze

**Cereal** **\$3**

Assorted Varieties

**Scrambled Eggs** **\$6**

Served with Bacon & Toast

**Waffles** **\$4**

Vanilla Waffles with Powdered Sugar

**Eggs in a Basket** **\$5**

Fried Egg Cooked Inside Toast

Served with Fruit

