

NEW ORLEANS EYE OPENERS

- LEMON BASIL BLOODY MARY** lemon & basil infused vodka, housemade bloody mary mix, basil, lemon 7
CHIPOTLE BLOODY MARY smoked jalapeños, ketel one vodka, housemade bloody mary mix, jalapeño, lemon, lime 8
BIENVENUE BLOODY MARY absolut peppar, housemade bloody mary mix, creole-spiced beans 7.5
BRANDY MILK PUNCH brandy, milk, simple syrup, nutmeg, vanilla extract 6

APPETIZERS

- TURTLE SOUP** finished with sherry 8
CHEF'S SOUP OF THE DAY prepared daily using the freshest local ingredients 7
FRIED SMOKED OYSTERS buffalo trace tomato jam, white remoulade 9
CANE GLAZED SHRIMP corn meal tempura batter, pickled peppers, jalapeño and lime crème fraîche 9
GRILLED LAMB SPARE RIBS chili pepper and guava glaze, coriander and cilantro cream 14
CITY PARK SALAD baby red oak, romaine, granny smith apples, stilton blue, applewood smoked bacon 8
TUNA TWO WAYS tartare and pepper seared with avocado, sweet chili, wasabi crème fraîche 11
PICKLED BEET SALAD baby arugula, red onion, creamy feta cheese and orange blossom vinegar 6.5

MAIN COURSE

- CRAWFISH & TASSO EGGS BENEDICT** Louisiana crawfish, smoked tasso, jalapeño hollandaise, cream biscuit 21
CHICKEN FRIED VEAL bourbon country ham cream sauce, sweet potato and goat cheese hash, fried eggs 23
CRAWFISH OMELET Louisiana crawfish, roasted garlic, sautéed leeks, pepper jack mornay, cream biscuit 18
YELLOWFIN TUNA SALAD bibb lettuce, oven roasted tomatoes, baby green beans, spicy boiled fingerling potatoes, shaved red onions, olive tapenade, basil vinaigrette 22
GRILLED PORK FLAT IRON STEAK vanilla brine, creamed spinach, ginger & peppercorn sauce, onion & NOLA blonde jam 20
GULF SHRIMP & GRITS sherry butter sauce, shallots and sweet peppers, sherry vinegar, stone ground grits 17.5
CHICKEN & WAFFLES wrapped in country ham, boudin balls, chocolate chip waffles, red eye gravy 15
STEAK & EGGS blackened bistro steak with brabant potatoes, wild mushrooms, sunny side up eggs and a brandy butter sauce 22

SIDES

- 2 **CREAM BISCUITS** 3.5 • **STONE GROUND GRITS** 2.5 • **GRILLED ASPARAGUS** with aged balsamic vinegar 6

• Chef Chip Flanagan •

• **BUBBLES & BRUNCH** •
* **Endless Champagne** \$12 / **Endless Mimosas** \$14 *

3 COURSE "BRUNCH ON THE PARK" \$28

1st Course:

TURTLE SOUP
finished with sherry

PICKLED BEET SALAD
baby arugula, red onion, creamy feta cheese
and orange blossom vinegar

2nd Course:

POACHED REDFISH
local citrus court-boullion, steamed quinoa
with whole grains and artichoke hearts,
fresh citrus salsa with orange blossom vinegar

CHICKEN & WAFFLES
wrapped in country ham, boudin balls,
chocolate chip waffles, red eye gravy

3rd Course:

BANANAS FOSTER BREAD PUDDING
warm banana bread pudding, rum caramel sauce,
bananas foster ice cream

THE LEVITATOR

Dry gin, maraschino liqueur,
fresh lemon juice, lavender tincture 8
20% of proceeds benefits Prospect 3 New Orleans

OPERATING HOURS:

Open for *Dinner* Nightly • *Tuesday-Friday* Lunch
Sunday Brunch • Private Parties Available