



SUNDAY BRUNCH

REDFISH LAFITTE	39
<i>pan seared Gulf redfish & jumbo lump crab, braised spinach, citrus beurre blanc</i>	
GRILLADES COCHON DU LAIT	26
<i>slow roast pork with san marzano tomatoes, Maggie's Farms mushrooms, & Papa Tom's Grits</i>	
CRABCAKE BENEDICT	30
<i>crabcakes, buttermilk biscuit, country ham, poached egg, & Avery Island hollandaise</i>	
NOLA SHRIMP & GRITS	26
<i>New Orleans style BBQ shrimp with stone ground Bonnezeaux Farms grits</i>	
Chicken & Waffle	22
<i>hot honey fried chicken breast, buttery Steen's cane syrup, toasted New Roads pecans</i>	
Grilled Shrimp Mambo	26
<i>sauteed spinach, roasted asparagus & parmesan broiled tomato, satsuma sauce</i>	
BLUEBERRY WAFFLE	19
<i>thick Belgian waffle, Bayou Sarah blueberry compote, smoked applewood bacon</i>	

*20% Gratuity Added to Parties of 6 or More.
\$4 sharing fee per plate
No Separate Checks*

Michael A. Dardenne, Executive Chef