

EYE-OPENERS

43 LIQUOR MILK PUNCH 7 - CITRUS BLOODY MARY 8 – CITRUS BLOODY MARIA 8 - CLASSIC MIMOSA 6
MANGO MIMOSA 8 – STRAWBERRY MIMOSA 8 - SANGRIA 6
HOUSE MARGARITAS WITH MILAGRO SILVER 6 - AGUA FRESCA - 4

FRESH FRUIT & VEGETABLE JUICES AND SPECIALTY COFFEES

STARTERS

ROASTED RED PEPPER & CARROT SOUP topped with goat cheese, 🍴 cup 5 bowl 8
SOUP OF THE DAY Chef's selection cup 6 bowl 9
HOUSE SALAD organic spring mix, toasted pumpkin seeds, red onions, tomatoes, sliced cucumbers, queso fresco, balsamic vinaigrette, 🍴 8
CAPRESE COCKTAIL grape tomatoes, mozzarella pearls, ribboned basil, balsamic vinaigrette, crostini 9
GRILLED VEGETABLE NAPOLEON stacked grilled eggplant, tomato and red onion, balsamic vinaigrette, roasted red pepper, 🍴 10
GUACAMOLE avocado, tomato, pickled red onion, cilantro, 🍴 small 6 large 10
ESQUITES corn kernels, red onions, jalapeños, cilantro, splash of lime juice, tostadas, 🍴 7
SPREADS charred eggplant-feta, Niçoise olive-sundried tomato, curry-cauliflower with toasted pita 8
TEQUILA SHRIMP large gulf shrimp ,tequila chipotle cream sauce, crostini, 🍴 10
DUCK CREPE homemade crepe, duck confit, mole pipian, roasted pumpkin seeds, queso fresco 12
LOBSTER CREPE chilled lobster, smoked pasilla-oaxaca cream sauce, roasted corn kernels 12
CHICKEN BOUDIN BALLS house made, served with pepper jelly 3 for 8 5 for 12
LAMB CHOPS two grilled lamb chops lime-soy marinade, roasted poblano potatoes, chimichurri 12

MAINS

STEAK & EGGS grilled New York Strip, two eggs, roasted poblano potatoes, chimichurri 🍴 22
ROASTED GRAPE & KALE SALAD
honey roasted grapes, baby kale, toasted pecans, Humboldt Fog 🍴 with New York Strip 22 with grilled eggplant 16
GRILLED PORK CHOP 6 ounce natural, boneless loin chop, apple-sweet potato hash, dried plum-chipotle sauce 18
SMOKED SALMON sliced smoked salmon, potato latke, whipped goat cheese, capers, pickled red onion 🍴 16
SHRIMP & GRITS large gulf shrimp, creamy grits, adobo cream sauce, biscuit 🍴 16
CAJUN BENEDICT biscuit, andouille sausage, grilled green tomato, poached eggs, hollandaise, cajun spice 20
CHICKEN & WAFFLE BENEDICT waffle, grilled chicken, ham, poached eggs, hollandaise, green onion 20
GF CHICKEN & WAFFLE BENEDICT gf waffle, grilled chicken, ham, poached eggs, hollandaise, green onion 21.50
BISTRO FRITES seasoned steak fries, poached eggs, crumbled bacon, green onions, hollandaise 16
TAMALES black bean coulis, sunny eggs, tomatillo-chipotle sauce, queso fresco, sour cream 🍴 15
QUINOA AVOCADO SALAD chilled black beans, organic quinoa, roasted corn, red peppers, cilantro, pico de gallo, avocado, citrus vinaigrette 🍴 12 add chicken 17 add shrimp 18
THE YUCATÁN stacked pan fried corn tortillas, black bean coulis, griddled ham, easy eggs, ranchero sauce sour cream, queso fresco, peas 🍴 15
BAYOU ST. JOHN stacked potato latke, crab cake, wilted spinach almandine, sunny quail eggs, poblano cream sauce and fried plantains 20
CHILAQUILES pork carnitas or grilled chicken and tortilla strips simmered in roasted tomato sauce or chipotle-tomatillo sauce, black beans, queso fresco 14

🍴 These menu items are available in a gluten free option, please notify your server.
Please alert your server of ANY food allergies you may have prior to ordering.
As great care has gone into each dish, we ask that you not make substitutions.
No separate checks. 20% gratuity will be added to parties of 5 or more.

OMELETS 🍳

multi-grain toast or biscuit, steak fries or creamy grits

CANAL STREET OMELET chorizo, potatoes, spinach, red onions, Swiss cheese, bacon **13**

MEDITERRANEAN OMELET feta cheese, spinach, grape tomatoes, red onions (*vegetarian*) **11**

GERMAN OMELET potatoes, onions, Swiss cheese, bacon **11**

CHEF'S OMELET crab meat, port salut, mushrooms, poblano cream sauce **16**

BUILD YOUR OWN OMELET OR SCRAMBLE up to four items: MEATS: *pork bacon, turkey bacon, ham, sausage, chorizo* CHEESES: *cheddar, Swiss, pepper jack, goat, feta*. VEGGIES: *onion, red pepper, tomato, spinach, jalapeño, portobello, potatoes* **12**
each additional veggie, meat or cheese **1**

EGGS

HUEVOS RANCHEROS pan fried corn tortillas, two eggs, ranchero sauce, black beans, fried plantains, queso fresco, sour cream 🍳 **12.75**

MIGAS two eggs scrambled with crispy corn tortillas, roasted tomato salsa, chorizo served with black beans, queso fresco, sour cream **12.75**

SPANISH BREAKFAST eggs scrambled with chorizo, topped with cheddar cheese, served with black beans, corn tortillas, queso fresco, pico de gallo 🍳 **12.75**

BELT SANDWICH scrambled eggs, bacon, spring mix, tomatoes on croissant or multi-grain bread, choice of potatoes or grits **9**

GEAUX GRITS two eggs, creamy grits, cheddar cheese, crumbled bacon or turkey bacon, layered in a bowl biscuit or multi-grain toast 🍳 **10**

MID CITY BREAKFAST two eggs, two slices of pork or turkey bacon, one Creole Country breakfast sausage link, seasoned steak potatoes or creamy grits, multi-grain toast or biscuit 🍳 **13**

KID'S BREAKFAST one scrambled egg, two strips bacon, choice of one pancake or seasoned potatoes 🍳 **9**
under 10 only

DESSERT

GERMAN PANCAKE soufflé pancake, choice of blueberries, strawberries, bananas or chocolate chips, cinnamon, honey pearls **9** *allow 20 minutes*

SWEET CREPE chef's choice of seasonal fruit or dark chocolate ganache, whipped cream **8**

FLAN chef's selection 🍳 **6**

PLANTAIN FOSTER plantains in brown sugar sauce flamed with tequila 🍳 **9**

SWEET

CHICKEN & WAFFLES stacked Belgian waffles, fried chicken strips, strawberries, honey & powder sugar **14**

GF CHICKEN & WAFFLES gf waffles, grilled chicken, strawberries, honey & powdered sugar **17**

PANCAKES choice of blueberries, strawberries, bananas or chocolate chips, dusted with powdered sugar
3 for **8.75** 2 for **6.75**

GLUTEN FREE 3 for **11.75** 2 for **9.75**

BELGIAN WAFFLE choice of blueberries, strawberries, bananas or chocolate chips, dusted with powdered sugar **8.75**

GLUTEN FREE **11.75**

YOGURT & GRANOLA Greek yogurt, homemade granola, seasonal berries **9**

A LA CARTE

Fruit cup 🍳 **6**

Biscuit or multi grain toast **1.50**

Toasted croissant **3**

Creamy grits 🍳 **3** Cheese grits 🍳 **4**

Steak fries, black beans 🍳 or fried plantains **4**

Latke or Poblano Potatoes 🍳 **5**

Ham, pork or turkey bacon or sausage links 🍳 **4**

Andouille Sausage 🍳 **5**

Crab Cake **6**

Two eggs, chicken or quail 🍳 **3.75** egg whites **+1**

Jalapeños or Chipotles 🍳 **1.50**

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