

Mother's Day Brunch

HANDCRAFTED BRUNCH COCKTAILS

POMEGRANATE MARTINI 21

tito's handmade, cointreau, pomegranate

MIMOSA 18

fresh squeezed orange juice combined with sparkling wine

BLOODY MARY 18

this savoury classic has a spicy kick with demitri's extra horseradish seasoning, served with fresh lime, and a pimento-stuffed olive

SIGNATURE SELECTIONS

6 OZ FILET & SPICY CRAB* 78

6 oz filet served sizzling with colossal crabmeat & topped with sriracha aioli drizzle

CREOLE BISCUITS 48

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs

CAJUN TENDERLOIN EGGS BENEDICT* 68

blackened filet, creamed spinach, cheddar biscuit, poached eggs and hollandaise

BARBECUED SHRIMP 53

six large shrimp sauteed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes



FOUNDER

Ruth Fertel

ORIGIN

New Orleans

If you have a food allergy, please speak to the manager, chef, or your server before placing your order. This menu is only available during our Mother's Day weekend brunch hours: open -3pm. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.