

jazz brunch

Appetizers, Soups, Salads

Berries in Season with Double Cream 9.50

Creole Crab Cakes 13.95

House-made crab cakes, Creole Mayonnaise

Gumbo Ya Ya 7.50

A country style gumbo with chicken & Andouille sausage

Soup du Jour 6.00

Chef's selection from our repertoire of soups

Bourbon St. Brunch Salad 9.50

Tender baby greens, grape tomatoes and spiced pecans tossed with herb vinaigrette, topped with shaved Parmigiano Reggiano

Gulf Shrimp Remoulade 14.50

Cajun grilled Louisiana Gulf Shrimp, and tossed in a remoulade sauce served on a bed of Arugula blend

Eggs & More

Eggs Bayou Lafourche 12.50

Poached eggs atop Andouille Cajun sausage and grilled cornbread, topped with Hollandaise sauce

Eggs Benedict 12.00

A traditional dish of poached eggs atop English muffins, smoked ham, topped with Hollandaise sauce

Eggs Bourbon Street 15.50

Poached eggs atop house-made crab cakes, topped with a Shrimp Creole sauce

Eggs Nouvelle Orleans 13.95

Poached eggs served on a bed of crabmeat topped with a Brandy-cream sauce

Eggs Sardou 13.00

Poached eggs on artichoke bottoms nestled in a bed of creamed spinach, topped with Hollandaise sauce

Crawfish Sardou 13.95

Deliciously spicy sauteed crawfish tails atop sliced artichoke bottoms nestled in a bed of creamed spinach, topped with Hollandaise sauce

Mixed Grill 10.00

Two eggs, any style, bacon, sausage, ham, choice of toast and preserves and Cajun potatoes

Omelettes

three egg omelettes, served with Cajun potatoes, toast and preserves

Ham, Mushroom & Cheese 11.00

Garden Vegetable 9.50

Crawfish topped with Hollandaise sauce 13.95

Cajun Baby Shrimp topped with Hollandaise sauce 13.00

Cajun Grilled Andouille with Cheddar Cheese 12.00

Entrées

Blackened Fish of the Day 12.95

A fillet of blackened fish served with rice and Garden Greens

Waffles & Berries 10.50

House-made light fluffy buttermilk waffles topped with seasonal berries and house-made whip cream

Banana Foster French Toast 10.00

House-made banana bread, topped with sliced bananas sautéed in butter, brown sugar, cinnamon, then flambéed in rum

Louisiana Shrimp Creole 13.95

Gulf & baby shrimp simmered gently in a sauce of tomatoes, bell pepper, celery, onion, and Creole seasoning, served with rice and Gardens Greens

Cajun Jambalaya 14.50

smoked chicken breast, Andouille, shrimp, catfish with a spicy smoked Creole tomato sauce

Cajun Mac & Cheese 14.50

Slow apple-smoked chicken, with Andouille sausage, smothered in aged cheddar served with Garden Greens

Cajun Corn Beef Hash 11.50

We start with a fine corn beef hash, then add two poached eggs and top with a hollandaise sauce, served with choice of toast & preserves