NEW ORLEANS BRUNCH

Brunch - Saturday & Sunday 11am-2:30pm // Happy Hour - Saturday & Sunday 3pm-6pm

\$ 50 PER PERSON

90 MINUTES MAX / ONE DRINK AT A TIME NO CHUGGING / NO TAKE AWAY

Housemade Beignets with Sea Salt Caramel	Bergey Burger
Candied Bacon, Pickled Shallots	Seasoned Curly Fries
Watermelon & Strawberry Salad15 Greens, Cucumber, Feta, Mint, Champagne Vinaigrette, Balsamicadd Avocado +3 / add Chicken +5	Shrimp Po' Boy
Breakfast Croissant14 / add Avodado +3 Bacon, Scrambled Egg, American Cheese, Tomato, on	Chicken & Waffles15 Buttermilk Fried Chicken, Candied Bacon, Whipped Cream, & Maple Butter Syrup
Croissant with Side Salad Crawfish Mac n' Cheese	New Orleans BBQ Shrimp & Grits 17 Cheese Grits, Lobster Stock add Egg +3.
Green Chili, Herbed Bread Crumbs	Fried Catfish Benedict
Candied Bacon (3)8	"Hangover"
Chicken Apple Links (3)6	3 Eggs Your Style, Bacon, Chicken-Apple Sausage, House Hash, with Maple Syrup
Hash Browns5	
2 Eggs Any Style 6	
Seasonal Fruit Bowl 6	
Waffles8	
Grits5	

COCKTAILS & WINES

Scopo Blood	dy10
	add bacon2
Scopo Screv	v10
	10 ezed Orange or lice
	ini12 rry, Cherry Wine
Kir Royale	10
Elderflower	Cocktail10
Sauvignon l	Blanc 15/12
Cabernet Fr	anc 15/12
Brut Rosé	13/11

BOTTOMLESS OPTIONS

Scopo Bloody / Scopo Screw

Mimosa - OJ or Grapefruit

Cherry Bellini

Kir Royale

Elderflower Cocktail

Brewed Coffee

Orange Juice

Mexican Coke

Diet Coke

San Peligrino Water & Sodas

COFFEE

Brewed Coffee (Umbria)3
Espresso
Americano2
Macchiato
Cappuccino5
I.atte

8.24.2