



## STARTERS

### TURTLE SOUP AU SHERRY

A BROUSSARD'S HERITAGE SOUP  
WITH SHAVED EGGS AND A HINT OF AGED SHERRY

### SOUP DU JOUR

CHEF'S SEASONALLY INSPIRED SOUP

### CRISPY SHRIMP TOAST

WITH RED PEPPER LACQUER, PICKLED OKRA,  
AND SMASHED POTATO SALAD

### RED CHILI GLAZED FRIED CHICKEN BISCUIT

WITH PEPPER JACK CHEESE, PINEAPPLE CITRUS SLAW  
AND SWEET POTATO BISCUIT

### CRAB AND SHRIMP GULF SEAFOOD CAKE

WITH CELERY ROOT REMOULADE AND JICAMA SLAW

### SOUTHERN CUPBOARD

WITH LIMESTONE BIBB, CUCUMBERS, HARICOT VERTS, BUTTERMILK VIDALIA  
ONION DRESSING, PIMENTO CHEESE, AND CRACKED PEPPER CROUTONS

*ADD SEARED SHRIMP*

### CREOLE SPINACH SALAD

BABY SPINACH, APPLE SMOKED BACON, CREMINI MUSHROOMS AND BLUE  
CHEESE WITH CREOLE TOMATO VINAIGRETTE AND TABASCO DEVILED EGGS

*ADD CORNMEAL FRIED OYSTERS*

### LUMP CRAB RAVIGOTE SALAD

LOUISIANA BLUE CRAB TOSSED WITH CAPERS, HERBS, AND CHAMPAGNE  
VINAIGRETTE OVER CHILLED ASPARAGUS AND BELGIAN ENDIVE

## BAR

### BOTTOMLESS MIMOSAS

COPIUS CARAFES OF FRESH SQUEEZED JUICE

& ENDLESS BOTTLES OF CAVA

12 PER PERSON

### EYE OPENERS

ABSINTHE SUISESSE

BRANDY MILK PUNCH

ENGLISH MILK PUNCH

RAMOS GIN FIZZ

IMPROVED GRASSHOPPER

BOSOM CARESSER

CORPSE REVIVER #4

## BRUNCH CLASSICS

### NAPOLEON BENEDICT

HANDMADE ENGLISH MUFFINS

WITH HOUSE CANADIAN BACON AND SOFT POACHED EGGS,  
ASPARAGUS AND CLASSIC HOLLANDAISE

### CRAB AND SHRIMP OMELET MORNAY

GULF SHRIMP AND WILD MUSHROOM OMELET

SMOTHERED WITH A CRAB AND SWISS MORNAY SAUCE  
SERVED WITH HERB ROASTED NEW POTATOES

### STEAK AND EGGS BROUSSARD

SEARED PETITE FILET MIGNON,

THREE CHEESE SCALLOPED POTATOES AND EGGS ON THE SUNNY SIDE  
WITH BACON MARCHANDS DE VIN SAUCE

### CARIBBEAN SUNRISE

POACHED EGGS ATOP CRISPY CRAB CROQUETTES

WITH SMOKY BLACK BEANS AND CITRUS CHILE HOLLANDAISE

### SOUTHERN FRIED CHICKEN & WAFFLES

WITH CANDIED PECANS, WHIPPED SAGE BUTTER

AND CREOLE SPICED MAPLE SYRUP

### RASPBERRY MASCARPONE STUFFED PAIN PERDU

NEW ORLEANS STYLE FRENCH TOAST

WITH MAPLE GLAZED BACON,

FRESH BERRIES AND TOASTED ALMONDS

## SPECIALTIES

### BROILED BLACK DRUM ROSALIE

ROSEMARY AND MUSTARD CRUSTED BAKED LOCAL DRUM

WITH SPICED APPLE GLAZE, LEMON BEURRE BLANC

AND SAUTÉED HARICOTS VERTS

### NEW ORLEANS BARBECUED SHRIMP & GRITS

GULF SHRIMP, BLACK PEPPER BARBECUE BUTTER,

CREAMY ANSON MILLS STONE GROUND GRITS AND BELL PEPPER SAUTÉ

### "RICH MAN'S" POOR-BOY

FRIED GULF OYSTERS, APPLEWOOD-SMOKED BACON,

ROCKEFELLER SPREAD, ARUGULA, CHERRY TOMATOES,

AND HERBSAINT AIOLI WITH TRUFFLED POTATO SALAD

### BROUSSARD BURGER

A HALF POUND OF GROUND ANGUS BRISKET AND CHUCK

WITH MELTING SMOKED CHEDDAR,

HAYSTACK ONION CRISPS AND SMASHED POTATO SALAD

### PECAN CRUSTED GRILLED PORK LOIN CHOP

WITH CREOLE HONEY MUSTARD, GINGER WHIPPED SWEET POTATOES

AND WARM CHICORY SALAD

## SIDES

STONE GROUND GRITS

OVEN ROASTED NEW POTATOES

SWEET POTATO BISCUIT WITH ANDOUILLE GRAVY

ASPARAGUS AND HOLLANDAISE

FRESH FRUIT WITH MANGO SORBET

APPLEWOOD-SMOKED BACON

JUMBO LUMP CRABMEAT