



Broussard's

RESTAURANT & COURTYARD

STARTERS

TURTLE SOUP AU SHERRY 9

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

SOUP DU JOUR 9

CHEF'S SEASONALLY INSPIRED SOUP

SHRIMP REMOULADE 13

GULF SHRIMP DRESSED WITH OUR CLASSIC CREOLE REMOULADE SAUCE

RED CHILI GLAZED FRIED CHICKEN BISCUIT 9

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

CRABMEAT GRATINÉE 14

HERB CRUSTED WITH GRILLED CAULIFLOWER

SOUTHERN CUPBOARD 10

LIMESTONE BIBB, SNAP BEANS, AND BELL PEPPER WITH BUTTERMILK VIDALIA ONION DRESSING, PIMENTO CHEESE, AND CRACKED PEPPER CROUTONS
ADD SEARED SHRIMP 8

CREOLE SPINACH SALAD 12

BABY SPINACH, APPLEWOOD-SMOKED BACON, AND CREMINI MUSHROOMS WITH CREOLE TOMATO VINAIGRETTE AND CHOPPED EGGS
ADD CORNMEAL CRUSTED OYSTERS \$8

LUMP CRAB RAVIGOTE SALAD 14

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

BRUNCH CLASSICS

NAPOLEON BENEDICT 22

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

CRAB AND SHRIMP OMELET MORNAY 26

GULF SHRIMP AND WILD MUSHROOM OMELET SMOTHERED WITH A CRAB AND SWISS MORNAY SAUCE SERVED WITH HERB ROASTED NEW POTATOES

CARIBBEAN SUNRISE 22

POACHED EGGS ATOP CRISPY CRAB CROQUETTES WITH SMOKY BLACK BEANS AND CITRUS CHILE HOLLANDAISE

RASPBERRY MASCARPONE STUFFED PAIN PERDU 18

NEW ORLEANS STYLE FRENCH TOAST WITH MAPLE GLAZED BACON, FRESH BERRIES AND TOASTED ALMONDS

SOUTHERN FRIED CHICKEN & WAFFLES 24

WITH CANDIED PECANS, WHIPPED SAGE BUTTER AND CREOLE SPICED MAPLE SYRUP

STEAK AND EGGS BROUSSARD 34

SEARED PETITE FILET MIGNON, THREE CHEESE SCALLOPED POTATOES AND EGGS ON THE SUNNY SIDE WITH BACON MARCHANDS DE VIN SAUCE

SPECIALTIES

BROILED BLACK DRUM ROSALIE 26

ROSEMARY AND MUSTARD CRUSTED BAKED LOCAL DRUM WITH SPICED APPLE GLAZE, LEMON BEURRE BLANC AND SAUTÉED HARICOTS VERTS

NEW ORLEANS BARBECUED SHRIMP & GRITS 24

GULF SHRIMP, BLACK PEPPER BARBECUE BUTTER, CREAMY ANSON MILLS STONE GROUND GRITS AND BELL PEPPER SAUTÉ

"RICH MAN'S" POOR-BOY 18

FRIED GULF OYSTERS, APPLEWOOD-SMOKED BACON, ROCKEFELLER SPREAD, ARUGULA, CHERRY TOMATOES, AND HERBSAINT AIOLI WITH TRUFFLED POTATO SALAD

BROUSSARD BURGER 18

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 24

WITH CREOLE HONEY MUSTARD, GINGER WHIPPED SWEET POTATOES AND WARM CHICORY SALAD

SIDES

STONE GROUND GRITS 6

OVEN ROASTED NEW POTATOES 6

SWEET POTATO BISCUIT WITH ANDOUILLE GRAVY 7

ASPARAGUS AND HOLLANDAISE 6

FRESH FRUIT WITH MANGO SORBET 7

APPLEWOOD-SMOKED BACON 6

JUMBO LUMP CRABMEAT 7