



Broussard's

RESTAURANT & COURTYARD

\$12 Bottomless

MIMOSAS

COPIUS CARAFES OF FRESH SQUEEZED JUICE
& ENDLESS BOTTLES OF CAVA

SPARKLING ROSÉ

12 PER PERSON

STARTERS

TURTLE SOUP AU SHERRY 10

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

DUCK CONFIT SALAD

MIXED GREENS, SLICED APPLE, MANCHEGO CHEESE,
SHAVED RED ONION, PECAN VINAIGRETTE

LUMP CRAB RAVIGOTE SALAD 14

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



FRIDAY, SATURDAY, AND SUNDAY JAZZ BRUNCH

DINNER NIGHTLY

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

SHRIMP AND CRAB BENEDICT 24

POACHED EGGS ATOP CRISPY CRAB AND SHRIMP CROQUETTES
WITH SAUTEED SPINACH AND SAUCE BEARNAISE

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

BRONZED REDFISH 30

LUMP CRAB, MIRLITON AND CELERIAC SALAD, LEMON BEURRE BLANC

ROCKEFELLER SALAD 12

CRISPY OYSTERS, BABY SPINACH, HERBSAINT DRESSING,
CHOPPED EGG, SHAVED RED ONION

NEW ORLEANS BARBECUED SHRIMP & GRITS 24

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

CRISPY OYSTER POBOY 16

BACON, LEMON, BUTTER, PICKLES, POTATO SALAD

BROUSSARD BURGER 15

A HALF POUND OF GROUND ANGUS BRISKET AND CHUCK
WITH MELTING SMOKED CHEDDAR, HAYSTACK ONION
CRISPS AND SMASHED POTATO SALAD

SEARED PORK RIB CHOP

BACON BRAISED WINTER GREENS, BROWN SUGAR
SWEET POTATO MASH, ROOT BEER CANE GLAZE

SIDES

STONE GROUND GRITS 6

OVEN ROASTED NEW POTATOES 6

SWEET POTATO BISCUIT WITH ANDOUILLE GRAVY 7

ASPARAGUS AND HOLLANDAISE 7

FRESH FRUIT WITH MANGO SORBET 7

APPLEWOOD-SMOKED BACON 6

JUMBO LUMP CRABMEAT 8