



Broussard's

RESTAURANT & COURTYARD

HISTORY

BROUSSARD'S FIRST OPENED ITS DOORS IN 1920, AFTER AN EMINENT LOCAL CHEF NAMED JOSEPH BROUSSARD MARRIED ROSALIE, OF THE PROMINENT BORRELLO BLOODLINE. THE COUPLE MOVED INTO THE EARLY 19TH CENTURY BORRELLO MANSION ON CONTI STREET, WHERE THE RESTAURANT NOW STANDS. AT HIS RESTAURANT, JOSEPH BROUSSARD COMBINED THE EXCITEMENT OF LOCAL CREOLE CUISINE WITH CLASSIC CULINARY DISHES INSPIRED BY HIS FORMAL PARISIAN CULINARY TRAINING. THE RESULT WAS A DYNAMIC MENU SET TO THE HIGHEST OF STANDARDS.

DURING HIS TIME IN EUROPE, JOSEPH BROUSSARD DEVELOPED A PENCHANT FOR ALL THINGS NAPOLEONIC. THE BEE, WHICH WAS THE EMPEROR'S PERSONAL EMBLEM, SERVES AS A FOCUS ON THE RESTAURANT'S CREST. INDEED, BROUSSARD'S DEVOTION TO NAPOLEON WAS SO PASSIONATE THAT WHENEVER A GUEST ORDERED A BRANDY NAPOLEON, THE LIGHTS WERE DIMMED, A BELL WAS RUNG, AND THE WAITERS WOULD GATHER AROUND A STATUE OF NAPOLEON AND ENGAGE IN A LIVELY RENDITION OF LA MARSEILLAISE, FRANCE'S REVOLUTIONARY RALLYING ANTHEM.

NAPOLEON PRIX-FIXE

- STARTER -

DUCK CONFIT SALAD

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

OR

FRIED OYSTERS AND ARTICHOKE

LEMON BEURRE BLANC, GRATED PECORINO ROMANO

- MAIN -

SEARED PORK RIB CHOP

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

OR

SAFFRON SHRIMP PASTA

EGG PAPPARDELLE, CRIMINI MUSHROOMS, SAFFRON CREAM, SHAVED PECORINO ROMANO

- SWEET -

WARM CREOLE BREAD PUDDING

BANANAS FOSTER'S SAUCE, CHANTILLY CREAM

OR

PEANUT BUTTER MOUSSE

CHOCOLATE GANACHE, ROASTED PEANUTS

\$38

CLASSIC COCKTAILS

SAZERAC 9

SAZERAC RYE, HERBSAINT, PEYCHAUD'S BITTERS

VIEUX CARRE 10

JIM BEAM RYE, DELACOUR BRANDY, SWEET VERMOUTH, BENEDECTINE, PEYCHAUD'S BITTERS, ANGOSTURA BITTERS

RAMOS GIN FIZZ 14

PLYMOUTH GIN, HEAVY CREAM, EGG WHITE, LEMON, LIME, ORANGE FLOWER WATER

HURRICANE 8

BACARDI RUM, BACARDI SELECT RUM, PINEAPPLE, PASSION FRUIT

PIMM'S CUP 10

PIMM'S NO. 1, LEMON, SEASONAL BERRIES, CUCUMBER

FRENCH 76 9

KETEL ONE VODKA, SPARKLING WINE, LEMON

SIGNATURE COCKTAILS

QUARTER LACE 11

DISARONNO, EGG WHITE, GINGER, LEMON, ANGOSTURA BITTERS

HARVEST HUES 10

REYKA VODKA, SPARKING APPLE CIDER, CRANBERRY, VANILLA, MAPLE SYRUP, ALLSPICE

TROUBLED WATERS 9

GOSLING'S BLACK SEAL RUM, MERLOT, LIME, AGAVE, GINGER BEER, ANGOUSTRA

CAFÉ BONITA 8

PATRON XO CAFÉ, FRANGELICO, CREAM, CINNAMON, COFFEE

ST. ANDREW 13

MILAGRO TEQUILA, ST. GERMAINE, GRAPEFRUIT, RHUBARB BITTERS, AGAVE

ISADORA DUNCAN 12

WOODFORD RESERVE, LEMON, SAGE-INFUSED HONEY, BLACKBERRIES

BLUES IN THIRDS 13

KNOB CREEK RYE, CARPANO ANTICA, SOLERNO, LEMON

PRYTANIA 12

BEEFEATER GIN, CUCUMBER, RASPBERRY, LEMON, CHAMBORD, PEYCHAUD'S BITTERS

MY GIRL JOSEPHINE 10

DEWARS SCOTCH, AVERNA, GINGER, LEMON, ANGOSTURA

BY THE FIRE 11

OLD FORRESTER BOURBON, APPLE CIDER, BUTTER, CLOVE, CINNAMON, GINGER

WINE BY THE GLASS

SPARKLING

RUFFINO PROSECCO, ITALY 8

MONTMARTRE, VIN DE FRANCE ROSE 9

GLORIA FERRER PRIVATE CUVÉE, SONOMA 11

PIPER-HEIDSIECK BRUT CHAMAGNE 18

ROSÉ

PERRIN ET FILS, COTES DU RHONE RESERVE 8

FLEUR DE MUR, PROVENCE 12

WHITE

GRAFFIGNA CENTENARIO
PINOT GRIGIO, ARGENTINA 10

SANTA MARGHERITA PINOT GRIGIO, ITALY 13

VINA CASABLANCA NIMBUS
SAUVIGNON BLANC, CHILE 8

KIM CRAWFORD SAUVIGNON BLANC,
NEW ZEALAND 10

AUGUST KESSELER RIESLING, GERMANY 10

BULLETIN PLACE CHARDONNAY, AUSTRALIA 8

BENNET FAMILY CHARDONNAY, SONOMA 11

SONOMA CUTRER CHARDONNAY,
RUSSIAN RIVER VALLEY 13

TERRAZAS TORRENTES, ARGENTINA 9

RED

ERNESTO CANTENA VINEYARDS PADRIOLLOS
PINOT NOIR, ARGENTINA 10

PIKE ROAD PINOT NOIR, WILLAMETTE 12

COMPLICATED PINOT NOIR, SONOMA 13

DISEÑO MALBEC, MENDOZA 8

NUMANTHIA TERMES TEMPRANILLO, TORO 9

CHATEAU LA RAME BORDEAUX ROUGE, FRANCE 13

GEYSER PEAK CABERNET SAUVIGNON, CALIFORNIA 9

JOEL GOTT 815 CABERNET SAUVIGNON, NAPA VALLEY 11

MICHAEL DAVID PETITE PETIT, LODI 10

FAMILIE PERRIN VINSOBRES "LES CORNUDS",
RHONE VALLEY 11

SWANSON MERLOT CYGNET, NAPA VALLEY 13

STARTERS

OYSTERS BROUSSARD 14

CRISPY GULF OYSTERS, HERBSAINT CREAMED SPINACH, APPLEWOOD-SMOKED BACON

HERB ROASTED PORTABELLA MUSHROOM 12

FRESH MOZZARELLA, CRISPY HERB POLENTA

GLAZED PORK BELLY 12

STEEN'S CANE SYRUP, CREOLE RED BEAN CAKE, HORSERADISH CRÈME FRAÎCHE

CRAB CROQUETTE 14

RED CHILI CREMA

SOUTHERN FRIED CHICKEN BISCUIT 9

PEPPER JACK CHEESE, RED CHILI GLAZE, SWEET POTATO BISCUIT

CHILLED GULF SHRIMP REMOULADE 13

SHAVED CUCUMBER, ROMAINE, CHERRY TOMATOES

BLUE CRAB GRATINÉE 14

HERB CRUST, BAGUETTE TOASTS

NEW ORLEANS BARBECUED SHRIMP & GRITS 12

BLACK PEPPER CREOLE SPICED BUTTER SAUCE

SOUPS

CREOLE TURTLE SOUP 10

AGED SHERRY, CHOPPED EGG

CHICKEN AND ANDOUILLE GUMBO 10

LOUISIANA POPCORN RICE

CHEF'S SEASONAL SOUP 9

SALADS

BROUSSARD'S CAESAR 10

ROMAINE, GARLIC CROSTINI, PARMIGIANO-REGGIANO

ROMAINE WEDGE 10

APPLEWOOD-SMOKED BACON, PEARS, PECANS, CRUMBLÉ BLEU CHEESE DRESSING

ROCKEFELLER SALAD 12

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

CHILLED LUMP CRAB RAVIGOTE 14

CHILLED POACHED ASPARAGUS, BELGIAN ENDIVE, CHAMPAGNE VINAIGRETTE

FRESH GULF SEAFOOD

GRILLED GULF FISH AMANDINE 28

TOASTED ALMONDS, MEUNIERE SAUCE, LYONNAISE POTATOES

BRONZED REDFISH 30

LUMP CRAB, MIRLITON AND CELERIAC SALAD, LEMON BEURRE BLANC

POMPANO PONTCHARTRAIN 29

SAUTÉED GULF SHRIMP, CREOLE TOMATO GLAZE, GREEN BEANS AMANDINE

GULF FISH BONAPARTE 28

SHRIMP AND CRAB DRESSING, HARICOTS VERTS, CRYSTAL GASTRIQUE

SAFFRON SHRIMP PASTA 22

EGG PAPARDELLE, CRIMINI MUSHROOMS, SAFFRON CREAM, SHAVED PECORINO ROMANO

GULF SHRIMP CREOLE 24

AROMATIC LONG GRAIN RICE

MEAT & POULTRY

TRUFFLE CHICKEN BREAST 22

WILD MUSHROOMS, ARTICHOKE, HERB ROASTED POTATOES

DUCK MARENGO 25

SEARED DUCK BREAST, PAN ROASTED MUSHROOMS AND FINGERLING POTATOES, CITRUS DUCK GLAZE

GRILLED LAMB RIB CHOPS 34

GOAT CHEESE MASHED POTATOES, HAZELNUT BEURRE NOISETTE, MINT PEPPER JELLY

FILET MIGNON BORDELAISE 36

ROASTED GARLIC MASHED POTATOES, GRILLED BALSAMIC RED ONIONS, BORDEAUX VEAL GLAZE

SIDES

HARICOTS VERTS AMANDINE 6

LYONNAISE POTATOES 6

GRILLED ASPARAGUS 7

ROASTED GARLIC MASHED POTATOES 6

CREOLE CORN MAQUE CHOUX 6

GRILLED SHRIMP OR SAUTÉED LUMP CRAB 8