







STARTERS

Orchard Harvest seasonal fruit and berries, cottage cheese or Greek yogurt, banana bread	15	Blue Crab & Corn Beignets Cajun brown butter, remoulade sauce	19
French Market Style Beignets praline sauce, strawberries	12	Avocado & Heirloom Tomato Toast Fresno Chili, pickled red onion, multi-seed bread	12
Shrimp, Blue Crab & Avocado Stack chilled shellfish, guacamole, spicy tomato coulis	20	Louisiana Spring Roll collard greens, smoked chicken, tasso ham, red pepper purée, spicy mustard, peach chutney	12
Dill Rock Shrimp black bean mango salad, sweet Chile sauce	16	Acadian Honey Baked Brie & Strawberries Marcona almonds, grand Marnier flambé, sea salt crackers	18
Argus Beef Carpaccio Paddlefish caviar, egg, ravigote sauce, Gaufrette potatoes	22	Fried Green Tomatoes remoulade sauce	12
Jumbo Lump Crab Cake King Oyster mushroom, lemon-caper butter sauce	20		

		Veuve Clicquot Endless Glasses of Veuve Clicquot <i>(Endless does not mean all day)</i> \$95 per person		
				

SOUPS & SALADS

Soup of the Day chef-inspired creation	12	Classic Caesar Salad hearts of romaine, Parmesan Reggiano, brioche croutons	11
Chicken & Andouille Gumbo chicken and andouille sausage	12	Baby Wedge Salad baby iceberg lettuce, heirloom tomatoes, bacon lardons, fried onions, bleu cheese dressing	11
New Orleans Seafood Gumbo Louisiana shrimp, crawfish, and okra	12	Strawberry & Golden Beet Salad arugula, red endive, pomegranate seeds, pecan, goat cheese, feta, orange-poppy seed dressing	12

SALAD ADDITIONS

Grilled Chicken 6	Grilled Shrimp 8	Blackened Ahi Tuna 15	Grilled Bistro Steak 16
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DRINKS

Fresh Orange Juice 15	Kombucha 15
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BRUNCH

EGGS

egg white substitution available

Eggs Sardou artichoke bottoms, creamed spinach, poached eggs, hollandaise	19	Monteleone Breakfast two eggs, breakfast potatoes, smoked bacon or link sausage, buttermilk drop biscuit	19
Eggs Benedict Canadian bacon, poached eggs, hollandaise, artisan English muffin	19	Cajun Omelet andouille, crawfish, bell pepper, pepper jack cheese	19
Eggs Tchoupitoulas boudin blanc, fried green tomato, basted eggs, buttermilk drop biscuit	19	Coastal Omelet Gulf shrimp and crab, fine herbs, Mornay sauce	19
Croissant Breakfast Sandwich mini cheddar omelet, sliced ham or turkey, fruit salad	15	Lobster Benedict house-made English muffin, lobster meat, Béarnaise sauce, trout roe	26
Eggs Calcasieu grilled bistro steak, Marchand de Vin sauce, poached eggs, hollandaise sauce	27		

Criollo Omelet
eggs, eggbeaters or egg whites
choice of 3 ingredients:
Chisesi ham • smoked bacon • tomato • green onion • mushroom • sharp cheddar • provolone • manchego
19

ENTRÉES

House Cured Faroe Island Salmon Tartine artisan bagel, lemon-chive cream cheese, horseradish cured salmon, candied orange & green onion gremolata, honey-beet drizzle	18	Blackened Ahi Tuna Napa cabbage, ginger-cilantro vinaigrette, mango salsa, avocado crema	22
Chicken & Biscuit buttermilk fried chicken, sausage gravy, jalapeño cheddar biscuit	15	Chicken Club Croissant grilled marinated chicken breast, Swiss cheese, smoked bacon, avocado, local tomato, butter lettuce, ancho chili aioli	18
Grillades & Grits stone ground yellow grits, goat cheese, Creole tomato jam	25	Trout Bayou crawfish & corn Maque choux, Nantua sauce	28
BLFGT smoked bacon, bibb lettuce, fried green tomato, Cajun aioli, demi baguette	18	Black Angus Bistro Steak Worcestershire mushrooms, creamy garlic-parmesan sauce, handmade tagliatelle	28
Grilled Bistro Steak Sandwich tomato confit, bleu cheese fondue, fried onions, ciabatta bread	22	Steak & Eggs grilled NY strip steak, two eggs, breakfast potatoes	30
Criollo Bacon Cheese Burger house blended beef, apple smoked bacon, cheddar cheese, brioche bun <i>Add Abita Root Beer float \$4.00</i>	22	Belgian Waffle praline crumble, Chantilly cream	13

SIDES

8

Spinach & Roasted Garlic	Fresh Fruit Salad	Grilled Asparagus	Stone Ground Grits
Housemade Biscuit	Link Sausage	Smoked Bacon	Steel Cut Hot Oats flame raisins, brown sugar
	Breakfast Potatoes		