



STARTERS

Shrimp & Crab Ravigot	18	Blue Crab & Corn Beignets	18
garden vegetable crudité		Cajun brown butter, remoulade sauce	
Orchard Harvest	15	Avocado & Heirloom Tomato Toast	12
seasonal fruit and berries, cottage cheese or Greek yogurt, banana bread		Fresno Chili, pickled red onion, multi-seed bread	
French Market Style Beignets	10	Tasso Arancini	15
praline sauce, strawberries		mozzarella, roasted tomato red pepper sauce	
Housemade Granola Parfait	10	Winter Squash Ravioli	14
Greek yogurt, berries, dried fruit, pecans		pumpkin, butternut, hazelnut, ricotta, spiced pecans, pickled red onion, sage-brown butter	
Shrimp, Blue Crab & Avocado Stack	19	Acadiana Honey Baked Brie & Fig	18
chilled shellfish, guacamole, spicy tomato coulis		rosemary olive oil crisp	

CAVIAR

Kaluga Caviar	Oscietra Caviar
blinis, crème fraîche, onions, egg, chives	blinis, crème fraîche, onions, egg, chives
add a bottle of Moët \$50	add a bottle of Moët \$50
150	200

SOUPS & SALADS

Soup of the Day	10	Italian Chopped Salad	12
Chicken & Andouille Gumbo	10	Tasso ham, salami, provolone dolce, cucumber, heirloom tomato, boiled egg, marinated chickpea, Castelvetro olive, red wine vinaigrette	
chicken and andouille sausage		Chopped Caesar	10
New Orleans Seafood Gumbo	10	baby gem romaine, shards of reggiano, garlic and sea salt pita	
Louisiana shrimp, crawfish, and okra		Criollo Salad	10
Baby Wedge Salad	10	bibb lettuce in dijon vinaigrette, English cucumber, carrots, tomato, toasted garlic almonds	
baby iceberg lettuce, heirloom tomatoes, bacon lardons, fried onions, bleu cheese dressing			

SALAD ADDITIONS

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



EGGS

Eggs Sardou	19
artichoke bottoms, creamed spinach, poached eggs, hollandaise	
Eggs Benedict	19
Canadian bacon, poached eggs, hollandaise, artisan English muffin	
Eggs Tchoupitoulas	19
boudin blanc, fried green tomato, basted eggs, buttermilk drop biscuit	

Monteleone Breakfast	19
two eggs, breakfast potatoes, smoked bacon or link sausage, buttermilk drop biscuit	
Cajun Omelet	19
andouille, crawfish, bell pepper, pepper jack cheese	
Coastal Omelet	19
Gulf shrimp and crab, fine herbs, Mornay sauce	
Crab Cake Benedict	26
Gulf blue crab, poached eggs, grilled asparagus, béarnaise sauce	

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

Smoked Salmon Bagel	17
smoked Scottish salmon, artisanal bagel, cucumber, lemon-chive cream cheese, Cajun caviar	
Chicken & Biscuit	15
buttermilk fried chicken, sausage gravy, jalapeño cheddar biscuit	
Shrimp & Grits	24
Gulf shrimp, stone ground grits, brown butter	
Brioche French Toast	13
honey crème anglaise	
Hot Ham & Provolone Piccante	18
rosemary focaccia, pineapple & flame raisin agrodolce	
Steak Frites	30
steak au poivre, French fries, horseradish cream	
Criollo Smash Burger	18
triple blended Black Angus beef, beer-braised onions, white cheddar, brioche bun	
Add Abita Root Beer float \$4.00	

Blackened Ahi Tuna	22
Napa cabbage, ginger-cilantro vinaigrette, mango salsa, avocado crema	
Chicken Club Croissant	18
grilled marinated chicken breast, Swiss cheese, smoked bacon, avocado, local tomato, butter lettuce, ancho chili aioli	
Buttermilk Pancakes	13
pure maple syrup	
Sugarcane Skewered Gulf Shrimp	27
tropical quinoa salad, mango, black beans, mint, spicy coconut curry sauce	
Steak & Eggs	30
grilled NY strip steak, two eggs, breakfast potatoes,	
Belgian Waffle	13
praline crumble, chantilly cream	

SIDES

8

Spinach &
Roasted Garlic

Fingerling
Potatoes

Fresh Fruit
Salad

Grilled
Asparagus

Stone Ground
Grits

Fried Green
Tomatoes

Housemade
Biscuit

Link
Sausage

Breakfast
Potatoes

Smoked
Bacon

Steel Cut Hot Oats
flamed raisins, brown sugar