



STARTERS

Orchard Harvest seasonal fruit and berries, cottage cheese or Greek yogurt, banana bread	15
French Market Style Beignets praline sauce, strawberries	12
Housemade Granola Parfait Greek yogurt, berries, dried fruit, pecans	10
Shrimp, Blue Crab & Avocado Stack chilled shellfish, guacamole, spicy tomato coulis	20

Blue Crab & Corn Beignets Cajun brown butter, remoulade sauce	19
Avocado & Heirloom Tomato Toast Fresno Chili, pickled red onion, multi-seed bread	12
Artichoke & Italian Cheese Ravioli grana padano, ricotta, basil pesto cream sauce	15
Acadian Honey Baked Brie & Strawberries marcona almonds, grand marnier flambe, sea salt crackers	18

CAVIAR

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

150

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

200

SOUPS & SALADS

Soup of the Day	12
Chicken & Andouille Gumbo chicken and andouille sausage	12
New Orleans Seafood Gumbo Louisiana shrimp, crawfish, and okra	12
Baby Wedge Salad baby iceberg lettuce, heirloom tomatoes, bacon lardons, fried onions, bleu cheese dressing	11

Little Gem Caesar Salad baby gem romaine, parmesan reggiano, brioche croutons	11
Criollo Salad bibb lettuce in dijon vinaigrette, English cucumber, carrots, tomato, toasted garlic almonds	11

SALAD ADDITIONS

Grilled Chicken
6

Grilled Shrimp
8

Blackened Ahi Tuna
15

Grilled Steak
16

DRINKS

Fresh Orange Juice
15

Kombucha
15



BRUNCH

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	
Steak Frites	30
steak au poivre, French fries, horseradish cream	
Criollo Bacon Cheese Burger	22
house blended beef, apple smoked bacon, cheddar cheese, 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