

6:30am-10:30am

STARTERS

Orchard Harvest seasonal fruit and berries, cottage cheese or Greek yogurt, banana bread

15

French Market Style Beignets praline sauce, strawberries

10

Housemade Granola Parfait

Greek yogurt, berries, dried fruit, pecans

10

Avocado & Heirloom Tomato Toast Fresno chili,

pickled red onion, multi-seed bread 12

Eggs Tchoupitoulas

boudin blanc,

fried green tomato, basted eggs,

buttermilk drop biscuit

19

Crab & Avocado Toast

Louisiana lump crab, buttermilk gribiche, multi-seed bread

21

Monteleone Breakfast

two eggs, breakfast potatoes,

smoked bacon or link sausage,

buttermilk drop buscuit

19

EGGS

Eggs Sardou artichoke bottoms creamed spinach, poached eggs,

hollandaise

19

Crab Cake Benedict Gulf blue crab, poached eggs, grilled asparagus, béarnaise sauce

26

Eggs Benedict Canadian bacon, poached eggs, hollandaise,

19

artisan English muffin

Cajun Omelet

andouille crawfish, bell pepper, pepper jack cheese

19

Coastal Omelet

Gulf shrimp and crab, fine herbs, Mornay sauce

19

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

Buttermilk **Pancakes** pure maple syrup

Smoked Salmon Bagel smoked Scottish salmon, artisanal bagel, cucumber, lemon-chive cream cheese, Cajun caviar

13

Housemade

Biscuit

17

Brioche French Toast honey crème anglaise

13

Steak & Eggs grilled NY strip steak, two eggs, breakfast potatoes

30

Belgian Waffle praline crumble, maple whipped butter

13

Chicken & Biscuit buttermilk fried chicken, sausage gravy, jalapeño cheddar biscuit

15

SIDES

Stone Ground Grits

Link Sausage **Breakfast** Potatoes

Fresh Fruit

Smoked Bacon

Steel Cut Hot Oats flamed raisins, brown sugar

DRINKS

Fresh Orange Juice

15

Kombucha

15