



BREAKFAST

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

**Crab & Avocado
Toast**
Louisiana lump crab,
buttermilk gribiche,
multi-seed bread

21

EGGS

egg white substitution available

Eggs Sardou
artichoke bottoms,
creamed spinach, poached eggs,
hollandaise

19

Eggs Benedict
Canadian bacon,
poached eggs, hollandaise,
artisan English muffin

19

Eggs Tehoupitoulas
boudin blanc,
fried green tomato, basted eggs,
buttermilk drop biscuit

19

Monteleone Breakfast
two eggs, breakfast potatoes,
smoked bacon or link sausage,
buttermilk drop biscuit

19

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

26

Cajun Omelet
andouille crawfish,
bell pepper, pepper jack cheese

19

Coastal Omelet
Gulf shrimp and crab,
fine herbs, Mornay sauce

19

Croissant Sandwich
Mini Cheddar Omelet, Sliced
Ham or Turkey, Fruit Salad

15

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

13

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

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

8

**Housemade
Biscuit**

**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