



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

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

19

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

19

Eggs Tchoupitoulas
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

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

Belgian Waffle
praline crumble,
maple whipped butter

13

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

17

**Brioche
French Toast**
honey crème anglaise

13

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

15

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

30

SIDES

8

Housemade
Biscuit

Stone Ground
Grits

Link
Sausage

Breakfast
Potatoes

Fresh
Fruit

Smoked
Bacon

Steel Cut Hot Oats
flamed raisins, brown sugar