

Mother's Day Brunch

HANDCRAFTED BRUNCH COCKTAILS

POMEGRANATE MARTINI 16

tito's handmade, cointreau, pomegranate

MIMOSA 13

fresh squeezed orange juice combined
with sparkling wine

BLOODY MARY 14

this savory classic has a spicy kick with demetri's
extra horseradish seasoning, served with fresh
lime, and a pimento-stuffed olive

SIGNATURE SELECTIONS

6 OZ FILET & SPICY CRAB* 58

6 oz filet served sizzling with colossal crabmeat & topped with sriracha aioli drizzle

CREOLE BISCUITS 36

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs

CAJUN TENDERLOIN EGGS BENEDICT* 48

blackened filet, creamed spinach, cheddar biscuit, poached eggs and hollandaise

BARBECUED SHRIMP 35

six large shrimp sauteed in reduced white wine, butter, garlic & spices on a bed of
roasted garlic mashed potatoes



FOUNDER

Ruth Fertel

ORIGIN

New Orleans

If you have a food allergy, please speak to the manager, chef, or your server before placing your order. This menu is only available during our Mother's Day weekend brunch hours: open -3pm. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.