

BRUNCH
SERVED SATURDAY-SUNDAY



Laissez Les Bon Temps Rouler

SNACKS

CRISPY PORK RINDS 6

Smoked Paprika Salt, Togarashi Aioli

JUMBO SHRIMP GF 14

Argentinian Red Shrimp, "Katie's Avocado," E.V.O.O., Black Pepper, Red Wine Vinegar, Butter Lettuce

CHEESY GRIT FRITTERS 10

Spicy Tomato Jam

GRILLED OYSTERS GFM 15

Garlic Butter, Parmesan, Breadcrumbs

CRISPY OKRA 8

Tangy Lagarde Sauce

DEVILED EGGS GF 9

Of the Week

RICOTTA SPREAD GFM 10

Olivatta, Butternut Squash, Toasted Pumpkin Seeds & Pistachios, Fig-Balsamic, Grilled Pita

CAJUN SALMON BITES 12

Tangy Lagarde Sauce

GUMBO 9

Andouille, Bacon, Shrimp, Rice

RED BEANS & RICE GF 9

Tasso Ham, Green Onions

ROASTED BEETS GF 8

Whipped Feta, Pickled Onions, Candied Pecans

NOLA BBQ SHRIMP 17.25

Spicy Garlic Salt, Black Pepper, Abita Amber, Butter, Toasted French Bread

CRISPY CALAMARI 15

Sweet and Sour

TUNA TARTARE GFM 12

Smoked Chili Oil, Cucumber, Citrus Zest, Fig-Balsamic, Crispy Wonton Chips

BRUNCH

FRIED EGG B.L.T. SANDWICH 13

Fried Egg, Cheddar, Ham, Bacon, Lettuce, Tomato, Cheesy Grits

BREAKFAST JAMBALAYA GF 20

Our Signature Jambalaya topped with Two Sunny Side Eggs

THE LAGARDE PLATE GF 13

3 Eggs Any Style, Andouille Sausage, Tomato, Cheesy Grits

CHICKEN BISCUIT SAMMY 11

Buttermilk Biscuit, Fried Chicken, Fried Egg, Cheese, Brunch Potatoes

CROQUE MADAME 14

Sourdough, Ham & Cheese, Mornay Sauce, Sunny Side Egg (Choice of Brunch Potatoes or Cheesy Grits)

FRENCH TOAST 13

Rum Caramel Glaze, Oreo Crumble, Strawberries, Whipped Cream

SHRIMP N GRITS GF 17

Tasso Ham, Spinach, Tomatoes, Cajun Cream Sauce

BLACKENED SALMON AVOCADO TOAST 18

Po Boy Roll, Crispy Onions, Mixed Greens, Green Goddess

SALADS

Add Chicken \$7, Shrimp \$9, Salmon \$10, Steak \$12

WEDGE SALAD GF 10

Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing

GREEN GODDESS SALAD GF 9

Mixed Greens, Grilled Zucchini, Tomatoes, Green Goddess

KALE & ARUGULA SALAD GFM 10

Quinoa, Feta Cheese, Dried Cranberries, Apples, Oranges, Pumpkin Seeds, Orange Vinaigrette

AHI TUNA SALAD GF 19

Seared Ahi Tuna, Mixed Greens, Cucumber, Carrots, Charred Corn, Citrus Vinaigrette

PO' BOYS

Served with Fries, Tots, or Slaw

FRIED SHRIMP 16

"SHOYSTER" 18

OYSTER 23

Po' Boys served Dressed (Lettuce, Tomato, Pickles, Remoulaude) Care to share? Cut once? Cut twice!?

AU PAIN

Served with Fries, Tots, or Slaw

CRISPY CHICKEN SANDWICH 12

Fried Chicken Thigh, Lettuce, Tomato, Lagarde Sauce

SHORT RIB SANDWICH 14

Provolone, Banana Peppers, Crispy Onions

LAGARDE SMASH BURGER 15

Two 3 oz House Ground Beef Patties Pepper Jack Cheese, Cajun Garlic Aioli, Onion-Bacon Marmalade

SIDES

- BISCUIT 3 | BACON 4 | CHEESY GRITS 7
- HAM 4 | ANDOUILLE SAUSAGE 5
- BRUNCH POTATOES 7
- SLAW 5 | FRIES 6 | TATER TOTS 6
- COLLARD GREENS 6 | MAC N CHEESE 8
- ROASTED BROCCOLI 8
- GREEN BEANS 7

DESSERT

SKILLET BROWNIE A LA MODE 9

Homemade Chocolate Chip Brownie Topped with Vanilla Ice Cream

BREAD PUDDING 9

Spicy Caramel

FRIED DONUTS 8

"Beignets", Powdered Sugar Honey

GF: Menu items prepared without wheat gluten

GFM: Menu items can be modified to accommodate a gluten intolerance

Please inform our staff of any food allergies or dietary restrictions (nuts, gluten, dairy, etc.)

*Consuming raw or undercooked products may increase your risk of foodborne illness

*These items may contain raw or undercooked product



@LAGARDEATL