

BRUNCH

SERVED SATURDAY-SUNDAY



Laissez Les Bon Temps Rouler

SNACKS

CRISPY PORK RINDS 6

Smoked Paprika Salt, Togarashi Aioli

CHICKEN WINGS 12.50

Choice of: Buffalo, BBQ, Korean Sweet n Spicy, or Plain

CHEESY GRIT FRITTERS 10

Spicy Tomato Jam

GRILLED OYSTERS GFM 15

Garlic Butter, Parmesan, Breadcrumbs

KATIE'S SHRIMP & AVOCADO GF 15

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

DEVILED EGGS GF 9

Of the Week

SHORT RIB TOTCHOS 10

Slow Braised Short Rib, BBQ Sauce, Swiss Cheese Fondue, Green Onions

GUMBO 9

Andouille, Bacon, Shrimp, Rice

RED BEANS & RICE GF 9

Tasso Ham, Green Onions

RICOTTA SPREAD GFM 10

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

ROASTED BEETS GF 8

Whipped Feta, Pickled Onions, Candied Pecans

TUNA TARTARE* GFM 12

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

CRISPY CALAMARI 15

Sweet and Sour

"NOT SPINACH" DIP 11

Collards, Artichokes, Bechamel, Pita

NOLA BBQ SHRIMP 18.25

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

BRUNCH

FRIED EGG B.L.T. SANDWICH 13

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

EGGS BENEDICT 13

English Muffin, Ham, Poached Eggs, Hollandaise, Brunch Potatoes

SALMON BENEDICT 18

2 Salmon "Cakes" (red & green peppers, onions, mayo), Brunch Potatoes, Two Poached Eggs, Hollandaise

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

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

BREAKFAST JAMBALAYA GF 20

Our Signature Jambalaya topped with Two Sunny Side Eggs

SMOTHERED CHICKEN 13

Sausage Gravy, Fried Chicken, Buttermilk Biscuit, Sunny Side Egg

FRENCH TOAST 13

Rum Caramel Glaze, Oreo Crumble, Strawberries, Whipped Cream

BLACKENED SALMON AVOCADO TOAST 18

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

SHRIMP N GRITS GF 20

Tasso Ham, Spinach, Tomatoes, Cajun Cream Sauce

SALADS

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

WEDGE SALAD GF 11

Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing

GREEN GODDESS SALAD GF 9

Mixed Greens, Grilled Zucchini, Tomatoes, Green Goddess

CAESAR SALAD GFM 10

Romaine, Parmesan, Croutons

KALE & ARUGULA SALAD GFM 12

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 18

"SHOYSTER" 19

OYSTER 23

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

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

AU PAIN

Served with Fries, Tots, or Slaw

SHORT RIB SANDWICH 14

Provolone, Banana Peppers, BBQ, Crispy Onions

LAGARDE SMASH BURGER 15

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

DESSERT

SKILLET BROWNIE A LA MODE 9

Homemade Chocolate Chip Brownie
Topped with Vanilla Soft Serve

BREAD PUDDING 9

Spicy Caramel

FRIED DONUTS 8

"Beignets", Powdered Sugar
Honey

SOFT SERVE ICE CREAM 4

House Made Toppings Available

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