

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

Sun Dried Tomatoes, Fig Jam
Toasted Pumpkin Seeds & Pistachios,
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

NOLA BBQ SHRIMP 15.⁹⁵

Abita Amber, Butter,
Spicy Garlic, Black Pepper,
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

SMOKED SALMON BENEDICT 18

Smoked Salmon, Crispy Capers, Two Poached Eggs, Dill Hollandaise, Brunch Potatoes

STEAK N EGGS 23

Petite Ribeye, Two Sunny Side Eggs, Pico de Gallo

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 \$11, Steak \$15

WEDGE SALAD ^{GF} 11

Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing

PARADISE SALAD ^{GF} 10

Mixed Greens, Blueberries, Strawberries, Pineapple, Mango, Shaved Coconut, Spicy Mango Vinaigrette

CAESAR SALAD ^{GFM} 10

Romaine, Parmesan, Croutons

KALE & ARUGULA SALAD ^{GF} 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

DEBRIS 17

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

AU PAIN

Served with Fries, Tots, or Slaw

SHORT RIB SANDWICH 14

Provolone, Banana Peppers, BBQ, Crispy Onions

LAGARDE SMASH BURGER 15

Two 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

FRUIT CUP 7 | MAC N CHEESE 8

ROASTED BROCCOLI 8

DESSERT

CHOCOLATE CROSTATATA 8

Crunchy Chocolate Hazelnut Bars, Cherry Compote

BREAD PUDDING 9

Spicy Caramel, Whipped Cream

FRIED DONUTS 8

"Beignets", Powdered Sugar, Honey

LEMON CUSTARD 6

"Creme Brulee," Blueberries, Strawberries, Whipped Cream

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