

BRUNCH
SERVED SATURDAY-SUNDAY



Laissez Les Bon Temps Rouler

TUESDAYS - \$1 OYSTERS
WEDNESDAYS - 1/2 OFF BOTTLES OF WINE

THURSDAYS - BGE SMOKED PRIME RIB
FRIDAYS - LUNCH FROM 12PM - 3PM

STARTERS

- GRILLED OYSTERS** GFM 16
Garlic Butter, Parmesan, Breadcrumbs
- CRISPY OKRA** 11
Tangy Lagarde Sauce
- RICOTTA SPREAD** GFM 14
Red Apples, Butternut Squash, Candied Pecans
Fig Balsamic, Toasted Baguette
- GOAT CHEESE FRITTERS** 12
Romesco, Hot Honey
- DEVILED EGGS** GF 11
Of the Week
- SALMON BITES** 11
Fried Atlantic Salmon, Lagarde Sauce
- CHICKEN WINGS** 14
Buffalo, Korean Gochujang, or BBQ
Blue Cheese or Ranch
- THAI FRIED SHRIMP** 14
Shredded Carrots, Snap Peas,
Sweet Chili Aioli
- CRISPY CALAMARI** 16
Sweet and Sour
- GUMBO** 10
Andouille, Bacon, Shrimp, Rice
- STEAK TARTARE*** GFM 17
Shallots, Dijon, Worcestershire, Pickles,
Collastura, Toasted Baguette
- NOLA BBQ SHRIMP** 18
Abita Amber, Butter, Spicy Garlic,
Black Pepper, Toasted French Bread

BRUNCH

- CHICKEN BISCUIT SAMMY** 14
Buttermilk Biscuit, Fried Chicken,
Fried Egg, Cheddar Cheese,
Brunch Potatoes
Add Side Sausage Gravy + \$3
- CRAB CAKE BENEDICT** 19
English Muffin, Poached Eggs,
Roasted Tomato Hollandaise, Brunch Potatoes
*Traditional Benedict (with Ham) \$15
Salmon Benedict \$18*
- BLACKENED SALMON
AVOCADO TOAST** 19
Po Boy Roll, Crispy Onions,
Mixed Greens, Green Goddess Dressing
- OMELETTE** GF 14
Build Your Own, 3 Egg Omelette
-Choose 3 Toppings-
Veggies: *Mushrooms, Peppers, Spinach,
Onions, Diced Tomatoes, Jalapenos,
Sun Dried Tomatoes*
Meat: *Ham, Andouille Sausage, Bacon*
Cheese: *Cheddar, Swiss, Pepper Jack,
Goat Cheese, Bleu Cheese Crumbles*
Extra Veggies + \$.25 ea
Extra Meat/Cheese + \$.50 ea
- FRIED EGG B.L.T. SANDWICH** 15
Fried Egg, Tomato Jam, Cheddar, Ham,
Bacon, Lettuce, Tomato, Cheesy Grits
- FRENCH TOAST** 14
Rum Caramel Glaze, Oreo Crumble,
Strawberries, Whipped Cream
- THE LAGARDE PLATE** GF 15
3 Eggs Any Style, Andouille Sausage,
Tomato, Cheesy Grits
- BREAKFAST JAMBALAYA** GF 21
Our Signature Jambalaya topped with
Two Sunny Side Eggs

SALADS

Add Chicken \$9, Shrimp \$13, Salmon \$15, Steak \$18

- WEDGE SALAD** GF 11
Iceberg Lettuce, Bacon, Tomato,
Blue Cheese Dressing
- CAESAR SALAD** GFM 10
Romaine, Parmesan, Croutons
- KALE & ARUGULA SALAD** GF 12
Quinoa, Feta Cheese, Dried Cranberries,
Apples, Oranges, Pumpkin Seeds,
Orange Vinaigrette

AU PAIN

Served with Fries or Tots

- LAGARDE SMASH BURGER** 17
Two House Ground Beef Patties
Pepper Jack Cheese, Cajun Garlic Aioli,
Onion-Bacon Marmalade
- FRIED SHRIMP PO BOY** 19
Lettuce, Tomato, Pickles, Remoulade

DESSERTS

Sweet Treats

- BREAD PUDDING** 10
Spicy Caramel
- BLUEBERRY CHEESECAKE** 11
Whipped Cream, Blueberry Compote, Mint
- FRIED DONUTS** 10
"Bomboloni" Powdered Sugar, Honey
- CREME BRULEE** 11
Whipped Cream, Powdered Sugar, Mine

KIDS

Served with Fries

- GRILLED CHEESE** 7
- CHEESEBURGER** 9
- FRIED SHRIMP** 10
- CHICKEN NUGGETS** 7

SIDES

- BISCUIT.....3
- BACON.....4
- HAM.....4
- ANDOUILLE SAUSAGE.....5
- FRIES.....6
- TATER TOTS.....6
- BRUNCH POTATOES.....7
- CHEESY GRITS.....7
- FRUIT CUP.....7
- MAC N CHEESE.....10
- ROASTED BROCCOLI.....9

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.)
We reserve the right to add gratuity to parties over 6 guests and to refuse service to anyone
*Consuming raw or undercooked products may increase your risk of foodborne illness
*These items may contain raw or undercooked product



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