

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
- BUFFALO CHICKEN MAC & CHEESE 14**
Three Cheese Mac & Cheese, Fried Chicken, Buffalo, Ranch Drizzle
- RICOTTA SPREAD ^{GFM} 14**
Candied Pecans, Acorn Squash, Confit Cherry Tomato, 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
- FRIED CHICKEN FRENCH TOAST 18**
Buttery Brioche, Fried Chicken, Pepper Jelly, Maple Syrup
- BLACKENED SALMON AVOCADO TOAST 19**
Po Boy Roll, Crispy Onions, Mixed Greens, Green Goddess Dressing

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- 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
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- FRIED EGG B.L.T. SANDWICH 15**
Fried Egg, Tomato Jam, Cheddar, Ham, Bacon, Lettuce, Tomato, Cheesy Grits
- CRAB CAKE BENEDICT 19**
English Muffin, Poached Eggs, Roasted Tomato Hollandaise, Brunch Potatoes
*Traditional Benedict (with Ham) \$15
Salmon Benedict \$18*
- 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, Goat 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, Vanilla Ice Cream
- BLUEBERRY CHEESECAKE 11**
Whipped Cream, Blueberry Compote, Mint
- FRIED DONUTS 10**
"Bomboloni" Powdered Sugar, Honey
- CREME BRULEE 11**
Whipped Cream, Powdered Sugar, Mine
- BIG FAT CHOCOLATE CAKE 12**
Vanilla Ice Cream

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.....9
- ROASTED BROCCOLI.....9

KIDS

Served with Fries

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

GF: Menu items prepared without wheat gluten

GFM: Menu items can be modified to accomodate 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



@LAGARDEATL

SPECIALTY COCKTAILS

SOPRANO'S 13

Louisiana Oxbow White & Dark Rum,
Spiced Pineapple-Ginger-Serrano Syrup,
Blackberry Liqueur, Lemon
-chilled, up, lemon

SMOKY FASHIONED 14

Elijah Craig, Brown Sugar Cinammon Syrup,
Orange Bitters, Angostura Bitters, Hickory Smoke
-big rock, orange

VOODO-RITA 12

Hibiscus-Infused Lunazul Blanco, Habanero Agave,
Orange Liqueur, Pomegranate, Lime, Tajin Rim
-rocks, lime

THE GROVE 13

Gin Mare, House Made Grapefruit & Thyme Tonic
-rocks, grapefruit

GARDEN DISTRIC 13

Belvedere Vodka, Grapefruit Liqueur,
Rosemary Syrup, Lemon
-big rock, rosemary, lemon

FROZEN ESPRESSO MARTINI 12

Belvedere Vodka, Cold Brew, Kahlua, Bailey's
-up, espresso beans

FROZEN CANEKILLER 12

Louisiana Oxbow White Rum, Pineapple Juice,
Coconut Liqueur, OJ
-up, pineapple

ZERO PROOF

BLACKBERRY FIZZ 8

Muddled Blackberry, Orgeat, Pineapple,
Lemon, Soda

STRAWBERRY BASIL BASH 8

Strawberry, Basil Syrup, Lemon, Ginger Beer

WINE

SPARKLING & ROSÉ

PROSECCO Lamarca D.O.C., Italy	10 40
CRÉMANT BRUT Gérard Bertrand Limoux, France	15 60
SPARKLING ROSÉ CAVA Castillo Perelada Catalunya, Spain	13 52
ROSÉ Aix Aix-en-Provence, France	14 56
CHAMPAGNE Veuve Clicquot Champagne, France	120

WHITE WINES

PINOT GRIGIO Luna Nuda Trentino, Italy	9 36
PINOT GRIGIO Scarpetta Friuli-Venezia Giulia, Italy	11 44
CHENIN BLANC Babylonstoren Klapmuts, South Africa	11 44
SAUVIGNON BLANC Touraine Vin De France, France	12 48
SAUVIGNON BLANC Whitehaven New Zealand	12 48
CHARDONNAY Grand Ardeche Burgundy, France	13 52
CHARDONNAY Diora Monterey, California	13 52
RIESLING Fess Parker Santa Barbara, California	10 40

RED WINES

PINOT NOIR Bread & Butter Monterey, California	10 40
PINOT NOIR Domaine De Valmoissine Burgundy, France	12 48
CHIANTI CLASSICO Rocca Delle Macie Toscana, Italy	13 52
NEBBIOLO Terzetto Piemonte, Italy	14 56
MONTEPULCIANO La Quercia Abruzzo, Italy	12 48
TEMPRANILLO Ortega Ezquerro Rioja, Spain	12 48
SHIRAZ Babylonstoren Klapmuts, South Africa	16 64
MALBEC GOLDEN RESERVE Trivento Mendoza, Argentina	13 52
CABERNET The Prisoner Unshackled Sonoma, California	13 52
BAROLO Giorgio Sandrone Small Vineyards Piemonte, Italy	95
BRUNELLO DI MONTALCINO Corte Alla Flora Toscana, Italy	105

DESSERT

PORT Warre's Warrior Douro, Portugal	8
PORT Graham's 10 Year Tawny Douro, Portugal	10
PORT Graham's 20 Year Tawny Douro, Portugal	15

"Here's to alcohol, the rose colored glasses of life!"
-F. Scott Fitzgerald

BEER

IPA Terrapin Hopsecutioner 7.3%	6	FRUIT BEER Abita Purple Haze 4.2%	6
PALE ALE Sweetwater 420 5.7%	6	CIDER Bold Rock (16 oz) 4.7%	7
GOLDEN ALE Omission Golden (gluten reduced) 4.2%	6	WHEAT BEER Allagash White 5.2%	8
PILSNER 3 Taverns Prince of Pilsen 5%	6	SOUR Wicked Weed Burst 4.5%	7
PILSNER Miller Light 4.2%	5	BROWN ALE Back 40 Truck Stop Honey 6%	7
LAGER Moody Tongue Toasted Rice 5.5%	8	PORTER Moody Tongue Chocolate Churro Porter 7.1%	9
LAGER Miller High Life 4.6%	5	STOUT Guinness 4.2%	6
LAGER Pabst Blue Ribbon (16 oz) 4.7%	4	SELTZER Nutrl Pineapple 5.8%	8
LAGER Budweiser 5%	5	SELTZER High Noon Watermelon 5.8%	8
LIGHT LAGER Bud Light 4.2%	5	NON ALCOHOLIC Stella Artois Liberte	6
LIGHT LAGER Michelob Ultra 4.2%	4		

