

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} 17**
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**
Fried Creamy Egg Yolk, Shallots, Dijon, Worcestershire, Pickles, Colatura, Toasted Baguette
- NOLA BBQ SHRIMP 18**
Abita Amber, Butter, Spicy Garlic, Black Pepper, Toasted French Bread

BRUNCH

- THE EVAN'S 18**
2 Buttermilk Pancakes, Honey Butter, Maple Syrup, Scambled Eggs, Bacon or Andouille Sausage
**2 Stacks of Buttermilk Pancakes \$12*
- BREAKFAST JAMBALAYA ^{GF} 21**
Our Signature Jambalaya topped with Two Sunny Side Eggs
- 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

- OMELETTE ^{GF} 15**
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
**Served With Tomato Garlic Cream Sauce*

- CHICKEN BISCUIT SAMMY 15**
Buttermilk Biscuit, Fried Chicken, Fried Egg, Cheddar Cheese, Brunch Potatoes
Add Side Sausage Gravy + \$3
- FRIED EGG B.L.T. SANDWICH 15**
Fried Egg, Tomato Jam, Cheddar, Ham, Bacon, Lettuce, Tomato, Cheesy Grits
- CRAB CAKE BENEDICT 20**
English Muffin, Poached Eggs, Roasted Tomato Hollandaise, Brunch Potatoes
*Traditional Benedict (with Ham) \$16
Salmon Benedict \$19*
- THE LAGARDE PLATE ^{GF} 15**
3 Eggs Any Style, Andouille Sausage, Tomato, Cheesy Grits

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**
Strawberry
- BIG FAT CHOCOLATE CAKE 12**
Vanilla Ice Cream

SIDES

- BISCUIT.....3
- BACON.....4
- HAM.....4
- ANDOUILLE SAUSAGE.....5
- FRIES *Plain or Cajun*.....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 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



@LAGARDEATL