

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, Scrambled Eggs, Bacon or Andouille Sausage
**2 Stacks of Buttermilk Pancakes \$12*
- POTATO HASH ^{GF} 16**
Over Medium Eggs, Potatoes, Tasso Ham, Andouille Sausage, Onions, Peppers, Sun-Dried Tomatoes, Spicy Aioli
- FRIED CHICKEN FRENCH TOAST 18**
Buttery Brioche, Fried Chicken, Pepper Jelly, Maple Syrup
- HOUSE MADE CINNAMON ROLL 10**
Cream Cheese

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- 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*
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- STEAK AND EGGS ^{GF} 26**
Hanger Steak, Two Sunny Side Eggs, Pico De Gallo, Breakfast Potatoes
- SMOKED SALMON BENEDICT 19**
Potato Cake, Smoked Salmon, Poached Eggs, Avocado, Herb Hollandaise, Citrus Salad
Traditional Benedict (with Ham) \$16
- THE LAGARDE PLATE ^{GF} 15**
3 Eggs Any Style, Andouille Sausage, Tomato, Cheesy Grits
- SHRIMP AND GRITS ^{GF} 21**
Cheese Grits, Gulf Shrimp, Tasso Ham, Cherry Tomatoes, Cajun Tomato Cream Sauce

AU PAIN

Served with Fries or Tots

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| <ul style="list-style-type: none"> BREAKFAST SMASH BURGER 18
<i>two house ground patties, cheddar cheese, grilled onions, bacon, lagarde sauce, over medium egg</i> | <ul style="list-style-type: none"> CHICKEN BISCUIT 15
<i>buttermilk biscuits, fried egg, cheddar cheese, brunch potatoes</i>
<i>Add Side Sausage Gravy + \$3</i> | <ul style="list-style-type: none"> FRIED SHRIMP PO BOY 19
<i>lettuce, tomato, pickles, remoulade</i> | <ul style="list-style-type: none"> FRIED EGG B.LT SANDWICH 15
<i>fried egg, tomato jam, cheddar cheese, ham, bacon, tomato, cheesy grits</i> |
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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

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
- BREAKFAST POTATOES.....7
- CHEESY GRITS.....7
- FRUIT CUP.....7
- MAC N CHEESE.....9
- 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