

# 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 <sup>GFM</sup> 17**  
Garlic Butter, Parmesan, Breadcrumbs
- BUFFALO CHICKEN MAC & CHEESE 14**  
Three Cheese Mac & Cheese, Fried Chicken, Buffalo, Ranch Drizzle
- RICOTTA SPREAD <sup>GFM</sup> 14**  
Candied Pecans, Acorn Squash, Confit Cherry Tomato, Fig Balsamic, Toasted Baguette
- GOAT CHEESE FRITTERS 12**  
Romesco, Hot Honey

- DEVILED EGGS <sup>GF</sup> 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\* <sup>GFM</sup> 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 <sup>GF</sup> 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 <sup>GF</sup> 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 <sup>GF</sup> 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 <sup>GF</sup> 15**  
3 Eggs Any Style, Andouille Sausage, Tomato, Cheesy Grits
- SHRIMP AND GRITS <sup>GF</sup> 21**  
Cheese Grits, Gulf Shrimp, Tasso Ham, Cherry Tomatoes, Cajun Tomato Cream Sauce

## AU PAIN

Served with Fries or Tots

- BREAKFAST SMASH BURGER 18**  
*two house ground patties, cheddar cheese, grilled onions, bacon, lagarde sauce, over medium egg*
- CHICKEN BISCUIT 15**  
*butter milk biscuits, fried egg, cheddar cheese, brunch potatoes*  
*Add Side Sausage Gravy + \$3*
- FRIED SHRIMP PO BOY 19**  
*lettuce, tomato, pickles, remoulade*
- FRIED EGG B.LT SANDWICH 15**  
*fried egg, tomato jam, cheddar cheese, ham, bacon, tomato, cheesy grits*

## SALADS

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

- WEDGE SALAD <sup>GF</sup> 11**  
Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing
- CAESAR SALAD <sup>GFM</sup> 10**  
Romaine, Parmesan, Croutons
- ROASTED PEAR SALAD <sup>GFM</sup> 12**  
Roasted Red Pears, Mixed Heritage Greens, Crispy Onions, Port Wine Vinagrette, Goat Cheese, Candied Pecans

## 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, Bourbon Glaze
- 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