DINNER TUESDAY - SUNDAY | **BRUNCH** SATURDAY + SUNDAY

LOCALLY SOURCED
SEASONALLY INSPIRED
EXEC. CHEF RONALD ARMOUR

LAGARDE
Bon Temps
AMERICAN EATERY

TUE - THUR
$1*
RAW OYSTER

WEDNESDAYS
ENJOY
½ OFF
BOTTLES OF WINE

BRUNCH

THE EVANS 19
2 buttermilk pancakes, honey butter, maple syrup, scrambled eggs, bacon or andouille sausage
***2 stacks of buttermilk pancakes 12**

THE LAGARDE PLATE 17
3 eggs any style, andouille sausage, tomato, cheesy grits

FRIED CHICKEN FRENCH TOAST 19
challah bread, fried chicken tender, maple syrup

SHRIMP AND GRITS 23
cheesy grits, gulf shrimp, spinach, tasso ham, cherry tomatoes, cajun tomato cream sauce

POTATO HASH 19
over medium eggs, potatoes, tasso ham, andouille sausage, onions, peppers, sun-dried tomatoes, spicy aioli

SMOKED SALMON BENEDICT 20
potato cake, smoked salmon, poached eggs, avocado, herb hollandaise, citrus greens

FRIED SHRIMP PO'BOY 21
lettuce, tomato, pickles, remoulade, fries or tots

BREAKFAST SMASH BURGER 20
two house-ground patties, american cheese, grilled onions, bacon, lagarde sauce, over medium egg, fries or tots

FRIED EGG BLT SANDWICH 18
fried egg, tomato jam, cheddar cheese, ham, bacon, tomato, cheesy grits

CHICKEN BISCUIT 18
fried chicken thigh, handmade buttermilk biscuit, fried egg, cheddar cheese, brunch potatoes
***add side sausage gravy 4**

STEAK AND EGGS 38
two sunny side eggs, pico de gallo, breakfast potatoes

ADD A SIDE:

HANDMADE BISCUIT	6.75
BACON 3pc	5.25
HAM	4.15
ANDOUILLE SAUSAGE	5.55
FRIES OR TOTS	6.00
BREAKFAST POTATOES	7.00
CHEESY GRITS	7.00
MAC N CHEESE	9.00
SAUSAGE GRAVY	5.00

THE OYSTER BAR
AVAILABLE DAILY

RAW OR GRILLED

BUILD AN OMELETTE $18
CHOOSE 3 TOPPINGS | EXTRA VEGGIES + $.65 EA | EXTRA MEAT/CHEESE + $.85 EA

VEGGIES: **mushrooms, peppers, spinach, onions, diced tomatoes, jalapenos, sun-dried tomatoes**

MEAT: **ham, andouille sausage, bacon**

CHEESE: **cheddar, american, pepper jack, goat cheese, feta crumbles, parmigiano**

SOCIAL BITES

NOLA BBQ SHRIMP 21
whole shrimp, abita amber, butter, garlic, black pepper, toasted french baguette

RICOTTA SPREAD 13
whipped ricotta, fig balsamic, hot honey, smoked paprika, toasted baguette

OXTAIL GUMBO "classic gumbo available" 18
braised oxtail, peppers, onions, veal broth, jasmine rice,

FRIED OKRA 12
lagarde sauce

GOAT CHEESE FRITTERS 14
romesco, hot honey

BRISKET LOADED TOTS 17
smoked brisket, cheese fondue, house bbq sauce

CHICKEN WINGS 16
8 wings w/ ranch or blue cheese
flavors: buffalo, korean gochujang or bbq

DEVILED EGGS 12
plain or weekly special

SHRIMP & CRAWFISH DIP 16
creamy cheesy dip, toasted baguette

CREAMY GARLIC SHRIMP 21
whole shrimp, evoo, golden garlic, white wine, cream

CRISPY CALAMARI 20
calamari, zucchini, sweet and sour sauce

SALMON BITES 16
fried atlantic salmon, lagarde sauce

DESSERTS

Bread Pudding 10
Chocolate Chip Bread Pudding, Brandy Caramel Sauce, Vanilla Ice Cream

Bombas 10
Lagarde's version of Beignets
Ricotta Doughnuts, Local Honey, Bourbon Glaze, Whipped Cream

Creme Brulée 11
Silky, Slow-Baked, Vanilla Custard. Caramelized Sugar Crust, Strawberry

Blueberry Cheesecake 11
Baked Cheesecake. Buttery Crust. Wild Blueberry Compote, Whipped Cream

SALADS

ADD TO ANY SALAD:
CHICKEN 12 SALMON 16 SHRIMP 14 TUNA 19

ROASTED PEAR SALAD 13
roasted red pears, mixed heritage greens, crispy onions, port wine vinaigrette, goat cheese, candied pecans

KALE & ARUGULA SALAD 14
quinoa, feta cheese, dried cranberries, pumpkin seeds, orange supremes, orange vinaigrette

RUSTIC CAESAR SALAD 14
romaine, parmesan, croutons, bacon, cherry tomatoes

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

DRINKS

BRUNCH MIMOSA EXPERIENCE

CHOICE OF OJ, GRAPEFRUIT OR PINEAPPLE

1 - Mimosa Service $36
Bottle of House Brut

2 -Select Mimosa Service $ 46
Bottle of Prosecco Poggio Costa Brut

3 - Premium Mimosa Service $49
Bottle of Champagne Style Louis Pommery Brut

4 - Super Premium Mimosa Service $119
Bottle of Champagne Veuve Clicquot Brut

SPARKLING & ROSÉ

	GLASS	BOTTLE
SPARKLING ROSÉ CAVA Casteller, Barcelona, Spain	14	52
ROSÉ Hogwash, Napa, California	12	48

WHITE WINES

	GLASS	BOTTLE
ALBARIÑO Columma, Rias Baixas, Spain	14	56
PINOT GRIGIO Luna Nuda, Trentino Alto Adige, Italy	11	44
PINOT GRIGIO Andrian, Trentino Alto Adige, Italy	12	48
BORDEAUX BLANC Chateau Fage, Bordeaux, France	13	52
RIESLING Carl Graff, Germany	13	52
SAUVIGNON BLANC Saint Roch, Loire Valley, France	14	56
SAUVIGNON BLANC Whitehaven, New Zealand	12	48
SAUVIGNON BLANC, Robert Mondavi, Napa Valley, California	16	64
CHARDONNAY Fess Parker, Santa Barbara, California	14	56

RED WINES

	GLASS	BOTTLE
PINOT NOIR Sean Minor, North Coast, California	13	52
PINOT NOIR Domaine De Valmoissine, Burgundy, France	14	56
CHIANTI Monrosso, Toscana, Italy	14	56
MONTEPULCIANO Costa Di Moro, Abruzzo, Italy	13	52
MERLOT Northstar Polaris, Columbia, WA	14	56
TEMPRANILLO Torremoron, Ribera Del Duero, Spain	12	48
MALBEC GOLDEN RESERVE, Trivento Mendoza, Argentina	14	56
BORDEAUX Les Hauts De Lagarde, Bordeaux, France	14	56
CABERNET Chop Shop, North Coast, California	12	48
CABERNET The Prisoner Unshackled, Sonoma, California	15	60

BEER

KÖLSCH Round Trip Instant Krüsch 4.2%	7
PILSNER Wiseacre Tiny Bomb 4.5%	7
PILSNER Miller Lite 4.2%	5
ITALIAN LAGER Menabrea Bionda 4.8%	9
MEXICAN LAGER Dos Equis 4.2%	6.50
LAGER Miller High Life 4.6%	5
LAGER PBR (16 oz) 4.7%	5
LIGHT LAGER Michelob Ultra	6
FRUIT BEER Abita Purple Haze 4.2%	6
WHEAT BEER Allagash White 5.2%	8
NON ALCOHOLIC Stella Artois Liberte	7
CIDER Ace High Imperial Pineapple 8%	8

COFFEE & HOT BEVS

All Coffee and Espresso Drinks Available in Decaf

Fresh Brewed Coffee $4
Locally Roasted Coffee

Espresso $4.25
Rich, Concentrated Espresso

Double Espresso $7.25
Two Shots of Espresso

Americano $5
Espresso, Hot Water

Cappuccino $6.50
Espresso, Steamed Milk, Milk Foam

Latte $6.50
Espresso, Steamed Milk

FROZEN DRINKS

Ask Your Server For Today's Flavors

SPECIALTY COCKTAILS

LYCHEE MARTINI | 17
Lychee Juice & Soho Liquor, Lo-Fi Dry, Fresh

VOODO-RITA | 16
Hibiscus-Infused Altos Blanco, Habanero Agave, Orange Liqueur, Lime, Tajin Rim

PEACH & SMOKE OLD FASHIONED | 17
Elijah Craig, Peach Syrup, Orange & Angostura Bitters, Hickory Smoke

GARDEN DISTRICT | 17
Tito's Vodka, Grapefruit Liqueur, Rosemary Syrup, Lemon

EL DRAQUE MOJITO | 16
Campesino Rum, House-Infused Mint Syrup, Hand-Squeezed Citrus, Bubbly Soda

LEMON GROVE | 16
Tulsi Gin, House Made Lemon-Basil-Coriander Tonic

ZERO PROOF

BLACKBERRY FIZZ | 12
Muddled Blackberry, Orgeat, Pineapple, Lemon, Soda

STRAWBERRY BASIL BASH | 12
Strawberry, Basil Syrup, Lemon, Ginger Beer

GOLDEN BLOOM | 13
N/A Elderflower Liqueur, Real Passion Fruit, Fresh Lime Juice

HOUSE MADE SELTZER

9

Lime, Lemon, Grapefruit, Orange, Cranberry Lime, Pineapple, Strawberry, Peach, Pomegranate

Available N.A.