

Social Hour

11AM - 3PM



LES ALLIÉS SPARKLING
18

PREMIUM BOTTLE SERVICE

Includes choice of orange,
pineapple, or cranberry
juice



LA MARCA PROSECCO
36

BRUNCH CLASSICS



MIMOSA

LES ALLIÉS, ORANGE | 4



BLOODY MARY

VODKA, WORCESHESHIRE, OLIVE,
TOMATO | 6



APEROL SPRITZ

APEROL, CHAMPAGNE, CO2 BUBBLES | 7



SCREWDRIVER

VODKA, ORANGE | 4



GIN FIZZ

GIN, CITRUS, SUGAR, BUBBLES | 4

BREAKFAST BEER

PARISH HOG LITE

BROUSSARD, LA
BLONDE ALE - 4.8 % ABV - 16 OZ. | 5

SO PRO DEVIL'S HARVEST

HATTIESBURG, MS
BREAKFAST IPA - 4.9 % ABV - 16 OZ. | 5

SO PRO SUZY B

HATTIESBURG, MS
DIRTY BLONDE ALE - 5% ABV - 16 OZ. | 5

ABITA STRAWBERRY

ABITA SPRINGS, LA
FRUITED WHEAT - 4.2 % ABV - 16 OZ. | 4

COCKTAILS

SUNFLOWER

Vodka
Sparkling
Pineapple
House Grenadine



A brunch classic twisted
with satsuma, mandarin,
and tropical fruit | 10

LAVENDER HAZE

Gin
Lemon
Lavender
Champagne



An intoxicating
elixir of juniper,
lemon, and
lavender 75 | 10

CORPSE REVIVER #2

Gin
Vermouth
Lemon
Orange liqueur



A lighter take on
the last word,
citrusy and
aromatic for the
perfect 'sipper | 10

FRENCHMAN

Rye
Cherry
Bitters



The Sazerac takes a
cherry twist down
Bourbon Street | 10

ESPRESSO MARTINI

Vodka
Cold Brew
Chicory
Brown Sugar



Caffeinated, confident,
and irresistible - it's
giving girl breakfast | 10

TAG-A-LONG

Bourbon
Peanut butter
Cold Brew
Cream



Rich peanut butter
and cream meet local
cold brew for the
perfect milk punch | 10

CRESCENT CITY GRILL



- SHARED PLATES -

STUFFED MUSHROOMS

Fresh mushrooms stuffed with gulf shrimp and crabmeat, deep fried and served with horse radish sauce 12.99

FRIED GREEN TOMATOES

Garden fresh green tomatoes fried and topped with sautéed shrimp, mushrooms, and creole beurre rouge 11.99

CRABMEAT WONTONS

Lump crab meat, cream cheese and creole seasonings in gyoza wraps, flash fried and served with our mojo sauce 12.99

BEIGNETS

Three traditional beignets topped with powdered sugar 7.99

CRAB CAKE

House made gulf crabcake served with charred lemon and remoulade 18.99

- ROUX -

Cup 7.99 / Bowl 9.99

SEAFOOD GUMBO

A classic "Big Easy" gumbo made with okra, Gulf Shrimp, and crabmeat

CORN & CRAB BISQUE

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants

- GREENS -

SENSATION

Our original signature salad mixed greens tossed with Romano and bleu cheeses in a tangy white wine vinaigrette 6.99 / 10.99

HOUSE

Mixed greens, cheddar and jack cheeses, tomatoes, bacon, pepper, and Cajun croutons 6.99 / 10.99

CAESAR

Romaine, shaved parmesan, house baked croutons tossed in our house made Caesar dressing 6.99 / 10.99

CAJUN COBB SALAD

Chilled, marinated boneless chicken atop mixed greens, cheddar, jack, and Parmesan cheeses, bacon, tomato, egg, and avocado tossed in our Cajun ranch 17.99

SEASONAL BERRY SALAD

Local organic greens, arugula, strawberries, spiced pecan, blackberries, shaved radish, goat cheese, champagne and sorghum vinaigrette 15.99

- BRUNCH -

CATFISH ADELINE

Fried MS Delta catfish topped with shrimp étouffée, poached eggs, served over cheese grits 24.99

FRIED CHICKEN & BEIGNETS

Creole fried chicken tenders and beignets topped with powdered sugar, served with hot honey and seasonal fruit 16.99

CRAB CAKES

Two house made crab cakes served with charred lemon, remoulade sauce and choice of side 28.99

BAYOU BENEDICT

Fried green tomato wheels topped with poached eggs, shrimp and tasso cream sauce; served with cheese grits 18.99

BREAKFAST HASH

Roasted potatoes with tasso ham, onions, bell peppers, topped with a sunny side up egg and hollandaise 17.99

GRILLADES & GRITS

Braised beef in a rich tomato gravy served over stone ground cheese grits 23.99

FRIED CHICKEN SANDWICH

Fried chicken thigh topped with candied bacon, sunny side up egg, dressed with arugula and Alabama white BBQ; served with choice of side 16.99

EGGS BENEDICT

English muffin topped with slices of tasso ham, poached eggs, hollandaise; served with fresh fruit 16.99

- FRESH CATCH -

ANDOUILLE CRUSTED REDFISH

Redfish on the half shell, baked with a panko and andouille topping, finished with butter sauce; served with crescent city roasted potatoes and roasted asparagus 39.99

GRILLED CATCH OF THE DAY

Lightly seasoned with creole spices and topped with lemon butter MARKET PRICE
Add Blackening + 1.75
Add Orleans topping + 9.99

- CLASSICS -

BLACKENED CHICKEN FETTUCCINE

Boneless chicken breast blackened in a cast iron skillet, sliced, and served on a bed of fettuccine tossed with mushrooms and green onions in Alfredo 18.99

STEAK FRITES

6 oz. Flatiron grilled to temp and topped with bordelaise, and served with Parmesan fries 35.99

FRIED SHRIMP PO BOY

Mississippi gulf shrimp served on French bread with lettuce, tomato, sliced pickles, and seafood rémoulade 14.99

ZYDECO CHICKEN

Marinated grilled chicken breast topped with sautéed andouille, mushrooms, green onions, and Romano cheese in a Cajun cream sauce, served with choice of side 18.99

MARDI GRAS PASTA

Shrimp, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettuccine 22.99

ROAST BEEF PO BOY

Braised beef smothered in gravy and Swiss cheese on French bread with a mayo-mustard mix, lettuce, tomato, and sliced pickles 15.99

- SIDES -

CHEESE GRITS
MASHED POTATOES
FRENCH FRIES
FRIED GREEN TOMATOS

STEAMED BROCCOLI
FRESH FRUIT
CREAMED SPINACH+1
SIDE SALAD +2
CUP OF SOUP +3

STEAMED VEGGIES
ROASTED POTATOES
SWEET POTATO FRIES+1
ROASTED ASPARAGUS+2