

PUBLIC SERVICE

- R E S T A U R A N T -

SUNDAY BRUNCH

7:30am - 1pm

CREAMY GRITS OR OATMEAL

cup 5 / bowl 8

FRESH FRUIT PLATE 12

ALL AMERICAN BREAKFAST 13

two eggs, meat, potatoes, toast

OMELET 14

two eggs, potatoes, toast

NOLA FRENCH TOAST 11

french bread, maple syrup, butter

AVOCADO TOAST 11

seasoned avocado, creole tomatoes

SMOKED SALMON & BAGEL 14

cream cheese, red onion, capers

EGGS BENEDICT 14

poached eggs, toasted english, canadian bacon, hollandaise, breakfast potatoes

EGGS SARDOU 15

poached eggs, artichoke hearts, creamed spinach, breakfast potatoes

PULLED PORK BENEDICT 16

poached eggs, toasted english, pulled pork, tasso cream sauce, breakfast potatoes

SHRIMP OR BENEDICT 18

poached eggs, toasted english, gulf shrimp, tasso cream sauce, breakfast potatoes

SHRIMP & GRITS 16

nola style bbq'd shrimp, creamy grits

PANCAKES OR WAFFLES 12

BAKERY BASKET 8.50

choose three: toast, bagels, muffins, croissants, scones, biscuits

GUMBO cup 8 / bowl 14
shrimp, sausage, chicken

CRAWFISH ETOUFÉE 19

grilled andouille

HERB-ROASTED CHICKEN BREAST 19

mashed potatoes, seasonal vegetables

SIDES

HOUSE POTATOES 4

BACON 4

SAUSAGE 4

ANDOUILLE SAUSAGE 5

TURKEY SAUSAGE 4

ASSORTED YOGURTS 4

FRUIT CUP 4

ASSORTED CEREALS 5

YOGURT PARFAIT 5

TOAST OR BISCUITS 2

ASSORTED BREADS 3.50
bagel, muffin, croissant, scone

DESSERTS

CREME BRULÉE CHEESECAKE 8

OOEY GOOEY CAKE 8

WARM BROWNIE & VANILLA ICE CREAM 8

ASSORTED ICE CREAM 4



311 Baronne St. NOLA 70012

844.439.1463

PUBLIC SERVICE

- RESTAURANT -

SPECIALTY COCKTAILS 14

DAIQUIRI

bacardi superior rum, lime, sugar

FRENCH 75

the botanist gin, lemon, simple syrup, prosecco

SANGRIA

red wine, carpano antica, orange, vanilla, fresh fruit

SPARROW

patron silver tequila, manzanilla, orange liqueur, lime, agave syrup

MOSCOW MULE

tito's handmade vodka, lime, Q ginger beer

PS OLD FASHIONED

NOPSI Hand-Selected Buffalo Trace Bourbon, Sugar, Bitters

WINES

SPARKLING

CAPOSALDO Prosecco, Veneto, Italy	12	55
MUMM NAPA Brut Rosé, Napa Valley, California		80

WHITES & ROSÉ

FLEURS DE PRAIRIE Rosé, Côtes de Provence, France	12	46
PROVENANCE Sauvignon Blanc, Napa Valley, California	14	54
SONOMA CUTRER Chardonnay, Russian River Valley, California	14	54

REDS

JOEL GOTT 815 Cabernet Sauvignon, California	11	42
CHALK HILL Pinot Noir, Sonoma Coast, California	14	54
NEYERS LEFT BANK Red Blend, Napa Valley, California		85

DRAFT BEER (16oz / 20oz)

BUD LIGHT 6/8
Anheuser Busch

ABITA AMBER LAGER 7/9
Abita Brewing Company

GHOST IN THE MACHINE 9/11
Parish Brewing Company

BLUE MOON BELGIAN WHITE 8/10
Blue Moon Brewing Company

CANEBRAKE WHEAT ALE 8/10
Parish Brewing Company

JUCIFER IPA 9/11
Gnarly Barley Brewing

LAGUNITAS IPA 8/10
Lagunitas Brewing Company

WHO DAT GOLDEN ALE 7/9
Urban South Brewery

CANNED BEER

Abita Amber 5	Modelo 6
Bud Light 5	Guinness 7
Michelob Ultra 5	Stella Artois 7
Miller High Life 5	Strongbow Cider 7
Blue Moon 6	Truly Hard Seltzer 5
Dos Equis 6	White Claw
Heineken 6	Hard Seltzer 5



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