

PUBLIC SERVICE

- RESTAURANT - BRUNCH

STARTERS

**CHICKEN, SAUSAGE,
& SHRIMP GUMBO 10/14**
local white rice

CHEF'S SOUP DU JOUR 8/12

LOADED GRITS BOWL 10
cheddar, bacon, onion

CORN FRIED OYSTERS 18
mardi gras slaw

ABBY'S DAILY BREAD
4 each | 8 for three

croissant, pain au chocolate, banana nut
bread, blueberry muffin, southern biscuit,
thick sliced toast

C.A.B. TOAST 18
crab meat, smashed avocado, basil ribbons
add an egg +4

EVERYTHING BUT THE BAGEL TOAST 15
smashed avocado, everything
bagel spice, county wheat
add an egg +4

BERRY NUTTY ENERGY WRAP 13
peanut butter, sliced bananas, granola,
raisins, walnuts, honey

CLASSIC CAESAR SALAD 15
romaine, parmesan cheese,
herb croutons, caesar dressing
add: chicken 7, add shrimp 8

**PONCHATOULA ROASTED
STRAWBERRY SALAD 17**
baby spinach, feta cheese, candied pecans,
herb croutons, balsamic vinaigrette

TCHOUPITOULAS CHOP SALAD 20
mixed greens, egg, bacon, avocado,
english cucumber, ham, rotisserie
chicken, mixed cheeses, tomato
*choice of dressing: balsamic vinaigrette, italian,
ranch, blue cheese, caesar, honey mustard*

ENTRÉES

CLASSIC EGGS BENEDICT 23
poached eggs, ham, hollandaise
choice of cajun potatoes or grits

EGGS SARDOU 24
poached eggs, artichoke bottoms,
creamed spinach, hollandaise
choice of cajun potatoes or grits

CRESCENT CITY BREAKFAST 23
two eggs any style, choice of meat, toast,
choice of cajun potatoes or grits
egg whites +2

HAVE IT YOUR WAY OMELET 25
options: bacon, sausage, tasso, shrimp,
mushroom, green onion, sweet peppers,
tomato, spinach, cheese,
choice of cajun potatoes or grits
egg whites +2

FARMER'S FOLD 27
egg whites, shallots, fresh herbs, feta,
grilled vegetables

**GRAVIER STREET
BREAKFAST SANDWICH 17**
cajun turkey, cheddar cheese, bacon,
tomato, mixed greens, garlic aioli, over
easy egg, brioche bun, cajun potatoes

NOPSI WAFFLE 14
whipped cream, fresh berries, butter,
warm maple syrup

**BANANAS FOSTER
PANCAKE STACK 14**
bf sauce, whipped cream

GRILLADES & GRITS 25
pan seared pork loin scallopini,
creole butter herb sauce

PAN-SEARED GULF FISH 32
lemon, garlic, herbs, seasonal vegetables

CAUSEWAY SHRIMP 23
garlic, herbs, sweet peppers, spicy cream
sauce, penne pasta

ADD-ONS

fruit cup 9 turkey sausage 7
smoked bacon 7 sausage patty 7
avocado 7 andouille sausage 9

DESSERTS

CHOCOLATE FINALÉ 10
bourbon chocolate sauce

WARM OOY GOOEY CAKE 11
berries, vanilla ice cream

NY STYLE CHEESECAKE 10
fruit coulis



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publicservicenola.com @publicservicenola

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

a gratuity of 18% will be added to all parties of 6 or more

PUBLIC SERVICE

- RESTAURANT -

BRUNCH

BRUNCH COCKTAILS 15

bar service begins at 9am

WAKE UP CALL tito's handmade vodka, espresso, kahlua, irish cream, vanilla honey

BOURBON COWBOY basil hayden bourbon, sugar, coffee, cream

HEAT WAVE corralejo blanco tequila, grapefruit, jalapeño, lime, agave

BRUNCH SANGRIA plum, orange pomegranate, peach

FEELING SPRITZY?

THE BIRDCAGE bacardi tropical, peach, caposaldo prosecco

APEROL SPRITZ aperol, caposaldo prosecco, soda water

KIR ROYAL chambord, caposaldo prosecco

FRENCH 75 sipsmith london dry gin, lemon, sugar, caposaldo prosecco

BOTTOMLESS MIMOSAS 25

two-hour limit

choice of juices: orange, pineapple, cranberry, grapefruit, peach

POWER UP BLOODY MARY 15

vodka, house made bloody mary mix, assorted pickles

BEER

DRAFT

BUD LIGHT 7 Anheuser Busch, 5.0% abv

ABITA AMBER LAGER 8 Abita Brewing Company, 4.5% abv

GHOST IN THE MACHINE DOUBLE IPA 11
Parish Brewing Company, 8.5% abv

BLUE MOON BELGIAN WHITE 7
Blue Moon Brewing Company, 5.4% abv

SUMMER ALE 8 Sam Adams Brewing Company, 5.3% abv

JUCIFER IPA 9 Gnarly Barley Brewing, 6% abv

LAGUNITAS IPA 8 Lagunitas Brewing Company, 6.2% abv

MODELO ESPECIAL 7 Grupo Modelo, 4.4% abv

BOTTLES/CANS

Stella Artois 6 5.0% abv

Michelob Ultra, 4.2% abv 6

Budweiser, 5.0% abv 6

Coors Light, 4.6% abv 6

Heineken, 5.0% abv 6

Athletic Lite Brewing

Non-Alcoholic 0.0% abv 6

Athletic "Free Wave" Hazy IPA

Non-Alcoholic 0.0% abv 7

Port Orleans Riverfront Low

Tide Light Lager, 4.5% abv 7

Urban South Brewery Paradise
Park, 4.5% abv 7

High Noon Sun Sips

Hard Seltzer, 5.0% abv 7

Sam Adams Boston

Lager, 5.0% abv 7

Strongbow Cider, 4.5% abv 7

Guinness (16 oz.), 4.2% abv 9

Zony Mash Makin Groceries,

New England IPA

5.0 % abv (16oz) 9

Zony Mash Pop Hurrigan Seltzer,

4.5% abv (16oz) 9

WINES

SPARKLING

CAPOSALDO Prosecco, Veneto, Italy 14 65

MUMM NAPA Brut Prestige, Napa Valley, CA 15 70

GLORIA FERRER Blanc de Noirs Rosé, Carneros, CA 15 70

TAITTINGER Brut la Francaise, Champagne, France 36 175

WHITES & SKIN CONTACT

AIX Rosé, Coteaux d'Aix-en-Provence, France 14 54

BORGHI AD EST Pinot Grigio, Friuli, Italy 13 50

CHALK HILL Chardonnay, Russian River Valley, CA 14 54

CROSSBARN Chardonnay, Sonoma Coast, CA 15 58

REX HILL Seven Soils Chardonnay, OR 19 74

FAMILLE HUGEL Riesling, Alsace, France 15 58

KIM CRAWFORD Sauvignon Blanc, Marlborough, NZ 14 54

REDS

J Pinot Noir, Sonoma County, California 14 54

BATTLE CREEK RESERVE Pinot Noir, OR 14 54

RODNEY STRONG Cabernet Sauvignon, California 14 54

CANVASBACK Red Mountain Cabernet Sauvignon, WA 15 58

DECOY Cabernet Sauvignon, Sonoma County, CA 14 54

BENZIGER Merlot, Sonoma County, California 13 50

ALAMOS Seleccion Malbec, Mendoza, Argentina 14 54

RODNEY STRONG Upshot Red Blend, Sonoma, CA 14 54

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