

## to start...

<b>CRAWFISH BREAD</b>	18
french bread, crawfish monica sauce	
<b>BEIGNETS</b>	12
fried bread, powdered sugar	
<b>LITTLE PALERMO</b>	14
arugula, jumbo lump crab meat, olive salad	
<b>AVOCADO TOAST</b>	14
7 grain bread, avocado mousse, creole tomato, pickled red onions, 2 eggs your way <i>add crab.....+\$8</i>	
<b>CREOLE RIBLETS</b>	18
riblets, potato salad, cole slaw	
<b>CRISPY BRUSSELS</b>	16
hot honey, goat cheese	
<b>OYSTER + ARTICHOKE GRATIN</b>	18
freshly fried oysters, blend of artichokes & spinach	
<b>JUMBO LUMP CRAB CAKES</b>	26
jumbo lump crab meat, green onion remoulade sauce	

## to share...

### BRUNCH BOARDS

share a board amongst the table

<b>PASTRY BOARD 30</b>	<b>CHARCUTERIE BOARD 48</b>
scones, muffins, croissants, biscuits, pepper jelly, fresh berries	italian meats, chicken liver mousse, pepper jam, pickled veggies, toasted baguettes
<b>CHEESE BOARD 42</b>	
assortments of cheeses, dried fruits, pepper jam, berries, toasted baguettes	



## to savor...

<b>BARONNE ST. BREAKFAST</b>	18
two eggs your way, biscuit, bacon, pork or chicken Sausage	
<b>BANANAS FOSTER FRENCH TOAST</b>	18
pain perdu, banana fosters sauce	
<b>CHICKEN &amp; WAFFLES</b>	26
fried chicken, waffles, hot honey, collard greens	
<b>BIG EASY PANCAKES</b>	16
brown butter, maple syrup	
<b>BISCUITS &amp; GRAVY</b>	16
honey buttered biscuits, housemade country gravy, 2 eggs your way	
<b>THE PARISH OMELET</b>	24
smoked ham, tasso, bacon, bell peppers, onions, mixed cheese, served with breakfast potatoes	
<b>ABITA SPRINGS OMELET</b>	24
seasonal veggies, mixed cheeses, creole tomatoes, egg whites, served with breakfast potatoes	
<b>ACADIAN OMELET</b>	26
andouille sausage, gulf shrimp, bell peppers, onions, served with breakfast potatoes	
<b>BRUNCH BURGER</b>	20
angus beef, american cheese, sunny- side egg, lettuce, tomato, onion	
<b>PONTCHARTRAIN OMELET</b>	26
crawfish, jumbo lump crab meat, gulf shrimp, bell peppers, onions, creole tomatoes, served with breakfast potatoes	
<b>EGGS SARDOU</b>	26
poached eggs, artichoke bottoms, creamed spinach, hollandaise sauce	

to sip...

### SPARKLING + ROSE

<b>CHANDON, BRUT</b>	<b>16   85</b>
<i>California</i>	
<b>LAMARCA, PROSECCO</b>	<b>14   70</b>
<i>Prosecco, Italy</i>	
<b>CHANDON, BRUT ROSE</b>	<b>16   85</b>
<i>California</i>	
<b>NOPSI BRUT</b>	<b>14   70</b>
<i>Mousseux, FR</i>	

### WHITE

<b>LOUIS JADOT STEEL, CHARDONNAY</b>	<b>14   70</b>
<i>2021, Burgundy, FR</i>	
<b>TALBOTT KALI HART, CHARDONNAY</b>	<b>19   100</b>
<i>2022, Monterey, CA</i>	
<b>KIM CRAWFORD, SAUVIGNON BLANC</b>	<b>17   90</b>
<i>2022, Marlborough, NZ</i>	
<b>LA CREMA, SAUVIGNON BLANC</b>	<b>12   60</b>
<i>2023, Sonoma County, CA</i>	
<b>AUGUST KESSLER, RIESLING</b>	<b>14   70</b>
<i>2022, Germany</i>	
<b>BORCHI AD EST, PINOT GRIGIO</b>	<b>13   60</b>
<i>2022, Friuli, Italy</i>	
<b>TWIN VINES, VINHO VERDE</b>	<b>14   70</b>
<i>2022, Vinho Verde, Portugal</i>	

### CLASSIC BRUNCH COCKTAILS

<b>BOTTOMLESS BELLINIS</b>	<b>35 *</b>
<i>Peach is the flavor...</i>	
<b>FRENCH 75</b>	<b>12</b>
<i>Cognac (or gin), lemon, sugar, champagne</i>	
<b>PIMM'S CUP</b>	<b>15</b>
<i>Pimm's, lemon, orange, mint, cucumber, ginger</i>	
<b>ESPRESSO MARTINI</b>	<b>15</b>
<i>Ketel One Vodka, Cynar, St. George coffee, espresso, cacao, brown sugar</i>	
<b>BRANDY MILK PUNCH</b>	<b>15</b>
<i>Courvosier, vanilla, almond milk, nutmeg</i>	
<b>PS, BLOODY MARY</b>	<b>12</b>
<i>Titos Vodka, Filthy bloody mix, a lil of this, a lil of dat, Crystal hot sauce, Tony's</i>	
<b>MIMOSA</b>	<b>10</b>
<i>Your choice of oj, pineapple, or cranberry</i>	

### MOCKTAILS + JUICES + ETC

<b>FRE-BIRD</b>	<b>10</b>
<i>Lemon, ginger, mint, honey, Fre n/a sparkling winesparkling water</i>	
<b>FRESH JUICE</b>	<b>7</b>
<i>Choice of oj, pineapple, cranberry, apple</i>	
<b>ICED COFFEE</b>	<b>7</b>
<i>Cold brew, your choice of milk, a little sweetner</i>	
<b>ESPRESSO</b>	<b>5</b>

\*per person