

starters

| | | |
|---|---|--|
| LOUISIANA DUCK GUMBO 8 / 14 slow roasted duck & andouille sausage | BOUDIN CAKES 14 boudin cakes glazed with house made pepper jelly | LOUISIANA CRAWFISH CAKES 16 served on a bed of fresh arugula and roasted garlic aioli |
| SOUP DU JOUR 8 / 14 chef's daily soup special made with local ingredients | STEAKHOUSE WEDGE SALAD 12 baby ice berg, bacon, tomato, cucumber, blue cheese | GULF CRAB CHEESE DIP 14 cheddar cheese infused with pimento peppers, fresh gulf crab meat, house made tortilla chips |

entrees

| | | |
|---|---|---|
| ACADIAN BENNY 18 poached eggs, grilled biscuit, fried green tomato, cochon de lait, crawfish cream sauce, hashbrowns | SEAFOOD OMELET 20 jumbo lump crab, shrimp, crawfish, red onion, bell peppers, smoked gouda, grilled biscuit, hashbrowns | GRILLADES & GRITS 21 pork grillades, smoked gouda cheese grits |
| NOPSI BENNY 20 toasted croissant, poached eggs, sliced avocado, smoked salmon, hollandaise, hsshbrowns | ☀️ VEGGIE OMELET 15 arugula, mushrooms, red onions, tomatoes, bell pepper, grilled biscuit, hashbrowns | SHRIMP & GRITS CAKES 22 smoked gouda cheese grits cakes, shrimp, nola bbq sauce |
| ☀️ FARMERS PLATTER 15 2 eggs your way, chicken & apple sausage, pork sausage, applewood smoked bacon, grilled biscuit, hashbrowns | ☀️ ALLIGATOR PIQUANT 15 fried, marinated alligator, tangy tomato sauce, white rice | CHICKEN & WAFFLES 18 boneless southern fried chicken thighs, buttermilk waffle, hot honey, nola bbq sauce |
| | | STEAK & EGGS 24 2 eggs your way, grilled skirt steak, grilled biscuit, fries |

dessert

a la carte/sides

| | | | |
|---|--|--------------------------------------|-----------------------------|
| BREAD PUDDING 14 drizzled in bourbon sauce | BANANA PUDDING 14 housemade banana pudding, vanilla wafers | applewood smoked bacon 8 | smoked gouda grits 8 |
| STRAWBERRY SHORTCAKE 14 shortcake biscuit, fresh LA strawberries, whipped cream | PEACH COBBLER 14 peach cobbler, vanilla ice cream | chicken & apple sausage 8 | jumbo lump crab 22 |
| | | grilled biscuit 8 | hashbrowns 8 |

311 Baronne Street, New Orleans, LA 70112
504.962.6276 | publicservicenola.com | @publicservicenola

☀️ Breakfast Package Inclusive of Entree with Coffee, Iced Tea or Juice

CLASSIC BRUNCH COCKTAILS

BOTTOMLESS MIMOSA

Your choice of oj, pineapple, or cranberry

25*
*per person

FRENCH 75

Cognac (or gin), lemon, sugar, champagne

10

PIMM'S CUP

Pimm's, lemon, orange, mint, cucumber, ginger

12

ESPRESSO MARTINI

Ketel One Vodka, Cynar, St. George coffee, espresso, cacao, brown sugar

14

BRANDY MILK PUNCH

Courvosier, vanilla, almond milk, nutmeg

13

PS, BLOODY MARY

Titos Vodka, Filthy bloody mix, a lil of this, a lil of dat, Crystal hot sauce, Tony's

12

BELLINI

Peach liqueur, sparkling wine

10

N/A BEVERAGES

FRE-BIRD

Lemon, ginger, mint, honey, Fre n/a sparkling wine

10

JUICE, COFFEE, TEA, SODA

3

ICED COFFEE

Cold brew, your choice of milk, a little sweetner

7

beverage

NOPSI Hotel is a cashless hotel, including its restaurants, bars, & lounges. This means that we **do not** accept cash as a form of payment. You are welcome to leave cash as a tip, however, you must present a card or charge to your room in order to settle your final bill.

SPARKLING + ROSE

CHANDON, BRUT
California

16 | 85

PIERRE SPARR, BRUT
Prosecco, Italy

14 | 70

CHANDON, BRUT ROSE
California

16 | 85

NOPSI BRUT
Mousseux, FR

14 | 70

WINES

LOUIS JADOT STEEL, CHARDONNAY
2021, Burgundy, FR

14 | 70

TALBOTT KALI HART, CHARDONNAY
2022, Monterey, CA

19 | 100

KIM CRAWFORD, SAUVIGNON BLANC
2022, Marlborough, NZ

17 | 90

JADIX, PICPOUL DE PINET
2023, Picpoul de Pinet, FR

12 | 60

PIERRE SPARR, REISLING
2023, Alsace, FR

14 | 70

BORGI AD EST, PINOT GRIGIO
2022, Friuli, Italy

13 | 60

MICHELE CHIARIO, MOSCATO
2022, Moscato d'Asti, Piedmont, IT

14 | 56