



SOFT OPENING BRUNCH MENU

Start at the Table

CHARGRILLED OYSTERS

24 / 48

Oysters bubbling in roasted garlic-herb butter beneath Parmesan and Romano, served with toasted baguette. 1/2 dozen | dozen

CHEF'S SELECTION RAW OYSTERS

18

A rotating selection of crisp, briny oysters served ice-cold with mignonette, cocktail sauce and lemon. 1/2 dozen only

BOURBON STICKY WINGS

14

Wings lacquered in a sweet-smoky bourbon Creole glaze, finished with scallions and a slow-building heat.

GLAZED BEIGNETS

11

Pillow New Orleans beignets fried golden and dipped in vanilla-cane glaze.

Brunch Signatures

SHRIMP OR CATFISH & GRITS

21 / 26

Flame-grilled Cajun shrimp or crispy seasoned catfish over creamy four-cheese grits with Cajun bechamel cream sauce, finished with scallion oil and fresh herbs.

LOBSTER OMELETTE

39

Three-egg omelette with lobster, spinach and grilled onions, served with shaved battered potatoes and Cajun bechamel cream sauce on the side.

QUARTER FRIED CHICKEN & WAFFLES

21

Crispy seasoned quarter chicken served over a golden Belgian waffle with house-made cinnamon butter and a warm bourbon-butter syrup glaze.

FRIED LOBSTER TAIL & WAFFLE

42

Crispy fried lobster tail served over a golden Belgian waffle with house-made cinnamon butter and a warm bourbon-butter syrup glaze.

STEAK & EGGS

36

Cajun-seasoned grilled ribeye steak served with two eggs prepared to order and seasoned breakfast potatoes.

Keep the Brunch Flowing

BOTTOMLESS MIMOSAS \$25

Available during brunch service. Please enjoy responsibly.

Drinks

Orange Juice 5 / Sweet Tea 5 / Lemonade 5

Sodas 4 / Hot Tea 4 / Coffee 5

Eat Well. Sip Slowly. Stay Late.

A 3.5% surcharge may be added to offset rising restaurant operating costs and may be removed upon request. Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness. A 20% service charge may be added to parties of 6 or more.