

BREAKFAST

Daily from 7:00 a.m. -11:00 a.m.

4/2023

Breakfast Buffet

Featuring Local & International Selections. Omelets & Eggs Prepared to Order. Includes Coffee or Tea & Juice **34 Adult -** Children 15

Steel-Cut Oatmeal VIGE Cinnamon, Raisins, Brown Sugar Bananas or Mixed Berries

Fresh Fruit Plate v Seasonal Fruits & Berries Banana Bread, Yogurt Dip

Yogurt Parfait viger Granola, Compote, Mixed Berries

Vanilla Greek Yogurt

Berry & Banana Smoothie

Add Whey Protein 3

Bagel & Lox

Smoked Salmon, Tomato, Egg, Shaved Red Onions, Capers, Cucumbers Cream Cheese, Toasted Bagel

Acai Bowl

Mixed Berries, Banana, Granola, Toasted Coconut Flakes, Chia Seeds

served with a choice of breakfast potatoes, grits or mixed berries

Caprese Omelet

Onions, Tomatoes, Mozzarella Basil Pesto

$NOLA\ Breakfast\ {\tt GF^{**}\ (toast)}$

Two Farm Eggs: any style Choice of: Bacon, Andouille Sausage or Sausage Links & Toast

Breakfast Sandwich GF** (toast)

Sausage or Bacon, Two Fried Eggs Cheddar Cheese served on a Bagel

Classic Eggs Benedict

Poached Eggs, Canadian Bacon English Muffin, Hollandaise

Smoked Salmon Benedict

Poached Eggs, Sautéed Spinach English Muffin, Hollandaise

NOLA Benedict

Louisiana Sausage, Poached Eggs Buttermilk Biscuits, Hollandaise

Lagniappe Omelet GF**

Three-Egg Omelet Choice of Three Fillings: Crawfish, Bacon, Andouille Sausage Ham, Spinach, Bell Peppers, Tomato Onions, Scallions, Mushrooms Cheddar, Mozzarella Cheese 25

Crawfish Creole Omelet

Crawfish, Holy Trinity, Tomato Mozzarella, Creole Sauce

Chicken And Waffle

Buttermilk Chicken Thigh Maple-Chipotle Syrup 27

Tasso Hash GF*

Poached Egg, Tabasco Hollandaise Scallions, Potatoes, Holy Trinity

Biscuits & Sausage Gravy

Crispy Andouille & Scallions 17

Buttermilk Belgian Waffle v

Warm Maple Syrup & Butter

Traditional Pancakes V | GF**

Warm Maple Syrup & Butter 18 Add Blueberries, Chocolate Chips or

Healthy Frittata GF** (toast)

Egg Whites, Tomatoes, Spinach Mushrooms, served with Turkey Bacon, Pico de Gallo & Toast

Monte Cristo

Artisan Bread, Gruyere Cheese Black Forest Ham, Dijon Mustard Aioli with a choice of Breakfast Potatoes, Grits or Mixed Berries

Egg & Avocado Toast GF**

Toasted Artisan Bread. Two Eggs any style, Feta Cheese, Radish Fruit Cup

Dressed Grits

Cheddar, Bacon, Scallions

Breakfast Potatoes

One Egg, any style

Fresh Berries

English Muffin or

Toast GF** (toast)

Sausage Links or Patties

Pecan-Wood Smoked Bacon

or Turkey Bacon

Toasted Bagel with Cream Cheese

Powdered Beignets sm 8 | lg 14

Tealeaves Organic Tea

Coffee

Abita Roasting Co.

Private Roast

Espresso sm 5 | lg 8

Cappuccino

NOLA Bloody Mary

House Vodka, our Signature Bloody Mary Mix 12

Classic Mimosa 12

Rise & Shine Screwdriver

Milk, Fruit Juice, or Soda

All prices are subject to tax. A 20% service charge is added to parties of 6 or more. Split plate fee is applicable. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the Liver, Stomach, or Blood, or have other immune disorders, you should eat these products fully cooked.