



BRUNCH

Monday - Friday - 7 am - 2 pm
Saturday & Sunday - 9 am - 2 pm

HOUSE-MADE BEIGNETS

A taste of the French Quarter - French doughnut heavily sprinkled with powdered sugar & choice of one sauce

2 pack 5 | 4 pack 9 | 12 pack 26

~ bacon pecan maple syrup | Nutella creme | lemon Verbena curd | strawberry coulis | add additional sauce 2 each ~

FROM THE GRIDDLE

- Pancakes 10
stack of 3 buttermilk pancakes, maple syrup,
~ add bananas 2 | berries 2 | beignet sauce 3
- French Toast 13
whipping cream & brioche bread
~ add bananas 2 | berries 2 | beignet sauce 3

BREAKFAST SANDWICHES

served with breakfast potatoes, frites, house-made chips or fresh fruit

- v Eggs Benedict 14
spinach or country ham, poached egg, hollandaise on a fresh-made English muffin
- Croissant Sandwich 12
country ham & Gruyère
~ add egg 2
- Croqué Monsieur | Madame 15
country ham, bechamel, Gruyère on country French bread
~ add egg 2

SKILLETS

served with breakfast potato and 2 eggs any style

- GF Chorizo Skillet 13
chorizo, ham, sausage, cheddar, salsa
- GF All American Skillet 12
mushroom, bacon, onion, cheddar

BREAKFAST CLASSICS

choice of potato, or fruit, English muffin, white or wheat toast

- Df 2 Eggs Any Style 11
bacon or sausage
- Df Steak & Eggs 24
8 oz top sirloin, 2 eggs any style, red wine sauce
- Denver Omelette 13
country ham, peppers, onions, cheddar
- v California Omelette 12
mushrooms, peppers, spinach, egg whites, feta

STARTERS

- GF Popcorn of the Moment 6
- Frites 6
thyme | truffle Parmesan
- Chicken Wings 11
6 wings celery, carrots & ranch
~ bourbon BBQ | buffalo | honey sriracha
- Chips & Guacamole 11
pico de gallo, feta

HOUSE-MADE SOUPS

- French Onion Soup 10
country French bread, melted Gruyère
- GF v Roasted Red Pepper Soup cup 4 | bowl 9

GREENS

chicken 6 | salmon 7 | Mahi Mahi 7 | steak 9 | crabcake 7
turkey 5 | roast beef 5

- v House Salad 9
mixed greens, crisp radish, tomato, red onions, feta,
croutons, red wine vinaigrette
- Caesar 12
romaine, Parmesan, avocado, tomatoes, shaved
almonds, croutons
- GF v Currant Salad 12
spinach, assorted berries, currants, feta, balsamic
vinaigrette
- GF v Kale Salad 10
cranberries, apple, almonds, blue crumble, lemon
honey vinaigrette
- GF Wedge 11
baby iceberg, red onion, maple-pecan bacon, tomatoes,
maple reduction, blue cheese crumbles & dressing
- GF Df Grilled Salmon Salad 18
mix greens, citrus segments, lemon truffle vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF Gluten-Free v Vegetarian V Vegan Df Dairy Free



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HOT SANDWICHES

choice of thyme frites, house-made chips or house salad

- Chicken Club 14
lettuce, tomato, sprouts, avocado, bacon, chipotle aioli, focaccia bread
- Mahi Mahi 16
mix greens, lemon honey vinaigrette, grilled onions, tomato, herbed aioli on wheat bread
- Grilled Cheese 15
country French bread, cheddar, Gruyère, tomato, basil, with a cup of roasted red pepper soup
- Short Rib French Dip 16
short rib, cheddar, onion straws, spicy mustard, on French bread, served with au jus

COLD SANDWICHES

choice of thyme frites, house-made chips or house salad

- Turkey Sandwich 13
spinach, tomato, sprouts, bacon, cranberry aioli on country French bread
- Muffuletta 14
ham, salami, pepperoni, hot capicola, provolone, mix greens, marinated red peppers, olive tapenade, herbed aioli on French bread
- Roast Beef Blue Cheese 15
tomato, roast beef, blue cheese, provolone, sprouts, chipotle, horseradish aioli on a brioche bun
- v** **GF** Tomato Wrap 13
hummus, avocado mash, spinach, mix greens, carrots, cucumbers, tomatoes, balsamic mushrooms, marinated red peppers in a tomato tortilla

BURGERS

choice of thyme frites, house-made chips or house salad

- Brasserie Burger 18
arugula, white cheddar, caramelized onion, cornichon aioli on a brioche bun
~ add egg 2
- Red Wine & Port Burger 19
blue cheese, bacon, caramelized onion on a squid ink bun
- Sliders 11
2 beef sliders, provolone, onion straws, tomato relish, thousand island on Hawaiian rolls
- v** Beyond Sliders 18
arugula, white cheddar, caramelized onion, cornichon aioli on Hawaiian rolls

HOUSE-MADE DESSERTS

- House-Made Beignets 2 pack 5 | 4 pack 9
~ bacon pecan maple syrup | Nutella creme | lemon Verbena | berry coulis | add additional sauce 2 each
- Amaretto Cheesecake 9
topped with strawberry coulis
- Butterscotch Goey Cake 9
Niederfrank's caramel ice cream, vanilla crème Anglaise, praline dust
- Cookie Sundae 9
warm house-made chocolate chip cookie, Niederfrank's vanilla ice cream, chocolate sauce
- GF** Grand Marnier Chocolate Mousse-cake 9
chocolate sauce, whipping cream
- v** Ice Cream Scoop 5
vanilla or caramel

BEVERAGES

- Organic Hot Tea 4
choice of English breakfast, earl grey, green, chamomile
- Soda 4
choice of coke, diet coke, sprite, ginger ale
- Black Currant Iced Tea 4
- Lavender Lemonade 4
- Ginger Beer or Root Beer 5
- Juice 4
orange, grapefruit, cranberry, tomato, apple, pineapple
- Café Moto Coffee
regular & decaf 4 | single espresso 4 | double espresso 6
café latte 5 | capuccino 5 | café mocha 5
~ nonfat, 2% or whole milk - sub soy or almond l

BRUNCH COCKTAILS

- French 75 8
champagne, gine, lemon juice, simple syrup
- Mimosa
classic 6 | lavender lemonade 7 | pineapple & orange 7
mimosa carafe 15
- Bloody Mary
basic 7 | loaded 10
- Brunch Punch 9
Bacardi, Malibu, blue curacao, grenadine & pineapple

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