

# BRUNCH

**Half-Dozen West Coast Oysters** on the half-shell, sherry mignonette 19

**Gulf Shrimp Cocktail**, cocktail sauce 14

**Jumbo Lump Crab Cocktail**, cocktail sauce 13

**Grand Plateau**: oysters, jumbo lump crab, gulf shrimp, maine lobster 85

**Salade Maison**, petite iceberg lettuce, pickled red onion, radishes, champagne vinaigrette 8

**Jumbo Lump Crab Louis Salad**, iceberg lettuce, radishes, pickled red onion, louis dressing 18

**Cheese Board**, assortment of cheeses 21

**Charcuterie Board**, assortment of cured meats 19

**Buttermilk Waffle**, vanilla poached apples, sweet fromage blanc 10

**Poached Eggs, Black Truffle Hollandaise** and spinach on an english muffin 14\*

*\* Add: Smoked Salmon, Lump Crab Meat, or Prosciutto \$4*

**Smoked Salmon**, scrambled eggs, potato rosti, crème fraiche 14

**Lobster Omelette**, gruyere, fines herbs, served with fries or salad 17

**Croque Marin**, millionaire's bacon, mornay sauce, fried egg 12

**Buttermilk-Fried Chicken Breast & Waffle**, house gravy, maple syrup 13

**Freshly Baked Buttermilk Biscuit & Sausage Gravy** 10\*

*\* Add an egg \$2.50*

*\* Please allow 10-12 minute cooking time*

**Gulf Shrimp and Antebellum Grits**, sauce etouffee 13

**Evangeline Burger**, niman ranch beef, caramelized onions, lois dressing, cheddar cheese, brioche bun, french fries 18

Fruit bowl 5

Andouille Sausage or Bacon 4

Frites Evangeline 5/8

Side of Egg 2.50ea.

Toasted English Muffin 2ea.

## DESSERTS

**Banana & Nutella Waffle \$8** nutella, sliced bananas, marcona almonds

**Tarte Tatin \$8** slice of apple pie served with vanilla bean ice cream

**Creme Brulee \$8** vanilla custard, caramelized sugar

**Three Twins Ice Cream \$6** three scoops of your choice:

Caramel

Vanilla Bean

Bitter Sweet Chocolate

Mango Sorbet



We can gladly separate your checks up to three ways

## SPECIALTY BRUNCH COCKTAILS 12

**Millionaire's Bloody Mary** organic vodka, house bloody mary mix  
**Pamplermousse Mimosa** grapefruit juice, creme de pamplermousse rose, champagne  
**Contratto Spritzer** contratto aperitif, orange juice, champagne  
**Sloe G&T** Plymouth sloe gin, fever tree tonic, lime  
**Passionfruit Bellini** passionfruit puree, champagne

## DRAFT WINES & WINE BY THE GLASS

CHAMPAGNE, Nicolas Fueillate, Brut Reserve NV \$18  
CHARDONNAY, Charles Krug, Carneros 2014 \$12  
CHARDONNAY, William Fevre, Chablis 2014 \$14  
SAUVIGNON BLANC, Round Pond, Napa Valley 2015 \$12\*  
SAUVIGNON BLANC, Le Grand Ballon, Loire 2013 \$12  
ROSE, La Spinetta, Il Rose di Casanova, Toscana \$13  
PINOT NOIR, Anabella, Carneros 2013 \$19  
PINOT NOIR, Rivers Marie, Sonoma Coast 2015 \$17  
GRENACHE BLEND, Dm. des Romarins, CDR 2014 \$12  
ZINFANDEL, Frank Family, Napa 2012 \$14  
MERLOT, Hunt and Harvest, Rutherford, 2013 \$13  
SYRAH, Qupe, Central Coast 2012 \$13\*  
CABERNET SAUVIGNON, Evangeline, Napa 2013 \$13\*  
CABERNET SAUVIGNON, Chelsea, Calistoga, 2011 \$17

## DRAFT BEER

KRONENBOURG, 1664, Lager, France \$5  
AVERY WHITE RASCAL, Belgian Wheat, Boulder, CO \$6  
SCULPIN, Ballast Point, IPA, San Diego, CA \$7  
ABITA TURBODOG, Brown Ale, Abita Springs, LA \$6  
LAGUNITAS, LIL' SUMPTIN Ale, Petaluma, CA \$6

