

BRUNCH

NEW ORLEANS-STYLE

CHAPTER 1

1.1	BEIGNETS	\$5
	Classic New Orleans beignets dusted with powdered sugar	
1.2	BRÛLÉED GRAPEFRUIT	\$5
	Half of a ruby red grapefruit topped with raw sugar	
1.3	PARFAIT	\$7
	Yogurt, fresh fruit and homemade granola	
1.4	STEEL CUT OATS	\$7
	Topped with brown sugar, dried cranberries, cherries and honey-glazed almonds	
1.5	CREOLE CREAM CHEESE DUMPLINGS	\$8
	With lemon oil and fresh shaved Parmesan cheese	
1.6	CHEESE CURDS	\$6
	Fresh Sassy Cow cheese curds with ranch dressing	
1.7	BUTCHER'S BOARD	\$18
	A selection of local and international artisan cheeses, handcrafted cured meats, homemade pâtés, jams, pickles and toast points	

CHAPTER 2

2.1	QUICHE LORRAINE	\$12
	Homemade tart shell, savory custard, bacon lardons, onions, Grand Cru cheese, served with side salad	
2.2	FARMERS MARKET QUICHE	\$10
	Homemade tart shell, savory custard, market vegetables, goat cheese, served with side salad	
2.3	TWO EGGS YOUR WAY*	\$10
	Two eggs cooked to your liking with a choice of Jones Dairy Farm bacon, ham or sausage, served with fresh fruit, herb roasted potatoes, and a choice of toast	
2.4	HAM & CHEESE OMELET	\$10
	Jones Dairy Farm ham, Carr Valley Cheddar, green onions, served with fresh fruit, herb roasted potatoes, and a choice of toast	
2.5	HUEVOS RANCHEROS*	\$11
	Two eggs, Spanish-style beans, chorizo sausage, salsa, guacamole, sour cream, Cheddar cheese and flour tortilla	
2.6	EGGS BENEDICT*	
	All selections feature hwsh muffins, two poached eggs, hollandaise sauce, served with side salad and fresh fruit	

VEGETARIAN ... \$8 | BACON & AVOCADO ... \$9 | SHRIMP CREOLE ... \$9

- 3.1 **PAIN PERDU “LOST BREAD”**\$12
 Madison Sourdough brioche topped with whipped cream and classic bananas foster sauce, served with Jones Dairy Farm bacon
- 3.2 **NEW ORLEANS BBQ SHRIMP**\$15
 Classic New Orleans-style BBQ shrimp served with French baguette
- 3.3 **SHRIMP AND GRITS**\$18
 Creamy stone-ground grits, gulf shrimp and andouille sausage demi-glace
- 3.4 **SHRIMP GOAT CHEESE CREPES**\$12
 Shrimp and goat cheese-stuffed crepes topped with a lemon beurre blanc, served with side salad
- 3.5 **WISE BURGER***\$11
 House-ground beef, Madison Sourdough brioche bun, smoked paprika aioli, artisan lettuce, tomato, onion, pickle and fries
 BACON +\$1.50 | CHEESE +\$1.50 | EGG +\$1.50
- 3.6 **BLT**\$12
 Madison Sourdough brioche, Jones Dairy Farm bacon, farm fresh tomatoes, artisan lettuce and garlic aioli, served with side salad

- 4.1 **HERB ROASTED POTATOES** \$4
- 4.2 **FRESH FRUIT** \$4
- 4.3 **JONES DAIRY FARM BACON, HAM OR SAUSAGE** \$4
- 4.4 **ENGLISH MUFFIN OR MADISON SOURDOUGH TOAST** \$4

“LAGNIAPPE”

spanish  creole

“a little something extra”