



BRUNCH MENU

\$35 per person

LAGNIAPPE

MAMA'S BUTTERMILK BISCUIT
Served with Pepper Jelly

FIRST COURSE

Choice Of

VICTORIA'S SALAD
Pickled Strawberries, White Asparagus,
Pure Luck Feta, Spiced Pecans,
Roasted Garlic Vinaigrette

NOLA STYLE CHARBOILED OYSTERS + \$8
Garlic Butter, Parmesan Cheese, Rosemary

KOREAN BEEF WRAPS
Kalbi Marinade, Spicy Lime Vinaigrette

GRANOLA PARFAIT
Honey Yogurt, Blood Orange, Pomegranate Seeds,
Mixed Berries, Toasted Almonds, Mint

SECOND COURSE

Choice Of

ULTIMATE FRENCH TOAST
Bourbon Batter, Chaurice Sausage, Chantilly Cream,
Country Fried Apples

SHRIMP AND GRITS + \$12
Sorghum Glaze, Charred Corn Grits,
Andouille Sausage, Tomato Mojo

AIRLINE CHICKEN & WAFFLES
Sweet Potato Waffle, Fried Quail Egg,
Creamed Collard, Sorghum-Maple Syrup

SOUTHERN EGGS BENEDICT
Roasted Pork Tenderloin Debris, Poached Eggs,
Buttermilk Biscuits, Chicory Hollandaise

PASTA PRIMAVERA
Cherry Tomatoes, Swiss Chard, Corn,
Mushroom & Asparagus

**No Splits | Not available for parties larger than 8 | 20%
Gratuity will be added to tables 6+**