



Brunch Menu

\$30 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 CHARBROILED OYSTERS + \$8

Garlic Butter, Parmesan Cheese, Rosemary

KOREAN BEEF WRAPS

Kalbi Marinade, Spicy Lime Vinaigrette, Serrano

GRANOLA PARFAIT

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

SEAFOOD TORTILLA SOUP

Calamari, Redfish, Shrimp, Hominy, Chilis, Avocado

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 Collards,
Sorghum-Maple Syrup

SOUTHERN EGGS BENEDICT

Roasted Pork Tenderloin Debris, Poached Eggs,
Buttermilk Biscuits, Chicory Hollandaise

PASTA PRIMAVERA

Cherry Tomatoes, Swiss Chard, Corn,
Mushrooms & Asparagus

NO SPLIT MEALS. A 20 % GRATUITY WILL BE ADDED TO ALL MEALS.
MENU NOT AVAILABLE FOR PARTIES LARGER THAN 8.