
JAZZ BRUNCH

SOUPS AND APPETIZERS

Gumbo Du Jour
Cup.....\$6 Bowl.....\$8

Onion Ring Basket
with Ranch Dressing.....\$5

Beignets
Powdered Sugar.....\$5

Smoked Salmon Plate.....\$7
Herbed Cream Cheese, Caperberries, Boiled Egg, Crostini

Soup Du Jour
Cup.....\$6 Bowl.....\$8

Fried Cheese Curds
with Marinara Sauce.....\$6

Fried Chicken Fingers
Choice of Dipping Sauce.....\$7

Smoked Crab Dip.....\$6
Crostini

BREAKFAST PLATES

Starter Breakfast.....\$8
Two Eggs Any Style, Choice of Meat, Choice of Grits, Fruit Salad or Hash Browns, Toast

Shrimp and Grits.....\$13
Smoked Tasso Gam, Caramelized Onions, Smoked Gouda Cheese, Pan Sauce

Biscuits and Sausage Gravy.....\$10
Two Eggs Any Style

Braised Wagyu Short Ribs.....\$17
Fried Grit Cake, Poached Eggs, Bordelaise Sauce, Hollandaise Sauce

Pulled Pork Benedict.....\$12
Choice of Grits, Hash Browns, Fruit Salad

Classic Eggs Benedict.....\$10
Choice of Grits, Hash Browns or Fruit Salad

Crab Cake Benedict.....\$16
Sautéed Spinach, Sauce Choron, Grilled Asparagus

Build a Three Egg Omelet.....\$10
Choice of Ingredients, Choice of Side, Choice of Bread

INGREDIENTS

Choice of Meat, Onions, Bell Peppers, Mushrooms, Tomatoes, Fresh or Pickled Jalapeños, Spinach, Cheddar, Pepper Jack, or American Cheese

BREADS

White, Wheat, Bagel, Rye, Croissant, Sourdough

MEATS

Hickory Smoked Bacon, Ham, Sausage

20 % Gratuity Added to Parties of 6 or More.

JAZZ BRUNCH

SALADS

Add Grilled or Fried Chicken \$4, Add Grilled or Fried Shrimp \$5

Caesar Salad.....	\$7
<i>Chopped Romaine, Croutons, Parmesan Cheese, Black Pepper</i>	
House Salad.....	\$7
<i>Mixed Greens, Grape Tomatoes, Red Onion, Croutons, Choice of Dressing</i>	
Cobb Salad.....	\$14
<i>Mixed Greens, Grilled Chicken Breast, Bacon, Avocado, Grape Tomatoes, Boiled Eggs, Crumbled Blue Cheese, Creole Mustard Vinaigrette</i>	

BURGERS, SANDWICHES & WRAPS

Clubhouse Burger.....	\$12
<i>½ Pound Ground Wagyu Beef, Cheese, Bibb Lettuce, Sliced Tomato, Red Onion, Pickles</i>	
Shrimp Po'Boy.....	\$13
<i>Fried or Sautéed, Iceberg Lettuce, Sliced Tomato, Pickles, Mayo, Leidenheimer Roll</i>	
Fried Oyster Po'Boy.....	\$15
<i>Iceberg Lettuce, Sliced Tomato, Pickles, Mayo, Leidenheimer Roll</i>	
BBQ Shrimp Po'Boy.....	\$14
<i>Fried or Sautéed, Tossed in NOLA BBQ Sauce, Leidenheimer Roll</i>	
Club Sandwich.....	\$14
<i>Ham, Smoked Turkey, Bacon, Swiss, Cheddar Cheese, Bibb Lettuce, Sliced Tomato, Mayo</i>	
Triple Decker Grilled Cheese Sandwich.....	\$11
<i>Cheddar, Swiss, American and Pepper Jack Cheese, Three Slices of Sourdough Bread, Served A La Club Sandwich, Sweet and Spicy Tomato Dipping Sauce</i>	
Kickin' Shrimp Wrap.....	\$12
<i>Fried Shrimp, Shredded Cabbage, Thai Sweet Chili Aioli</i>	
BLTA.....	\$12
<i>Bacon, Bibb Lettuce, Sliced Tomato, Avocado, Mayo, Choice of Bread</i>	

THE SWEETER SIDE

Cast Iron French Toast Casserole.....	\$9
<i>Toasted Pecan Cane Syrup, Side of Sausage</i>	
Belgian Waffle.....	\$12
<i>Macerated Berries, Whipped Cream, Maple Syrup, Side of Bacon</i>	
Buttermilk Pancakes.....	\$9
<i>Two Eggs Any Style, Choice of Bacon, Sausage or Ham</i>	
Chicken and Waffles.....	\$13
<i>Sweet and Spicy Fried Chicken Fingers, Belgian Waffle</i>	



Louisiana

Executive Chef Thad Davis

— **COMBO PLATES** —

Cup of Gumbo or Soup
with Small House or Caesar
Salad.....\$8

Fried Chicken Fingers
Soup or Side.....\$11

HALF SANDWICH PLATES

Served with choice of Soup or Side

½ Club Sandwich.....\$10

½ BLTA.....\$9

½ Triple Decker Grilled Cheese.....\$9

½ Shrimp Po'Boy.....\$10

½ Oyster Po'Boy.....\$12

½ BBQ Shrimp Po'Boy.....\$11

SIDES

French Fries.....\$2

Chopped Fruit Salad.....\$3

Grits.....\$3

Hash Browns.....\$2

Small Caesar Salad.....\$3

Small House Salad.....\$3

Bacon.....\$3

Sausage.....\$4

Toast, Biscuit, Muffin or
Bagel.....\$2

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

— DRINK MENU —

COFFEE

Coffee.....	\$2.50
Espresso.....	\$2.50
Double Espresso.....	\$3.50
Cappuccino.....	\$4.50
<i>Extra Shot \$1</i>	
Latte.....	\$4.50
<i>Extra Shot \$1</i>	

COCKTAILS

Mimosa.....	\$6
Bottomless Mimosa.....	\$19
Bloody Mary.....	\$9
Bayou Bloody Mary.....	\$15
<i>Double shot of Tito's Vodka, our Mississippi Mary Mix and a splash of Port Orleans Slack Water Ale, shaken and poured over ice. Garnished with pickled okra, spicy green beans, jalapeño stuffed olives, chicory coffee and salt rim with a beef jerky swizzle stick</i>	
Moon-Mosa.....	\$9
<i>Blue Moon Belgian White Beer, Grand Marnier, Orange Juice</i>	
Pimm's Cup.....	\$8
<i>Pimm's #1, Cucumber, Orange, Lemon, Mint, Ginger Beer</i>	