

BREAKFAST

CONTINENTAL

PONCHATOULA STRAWBERRY BOWL *n* 15
steen's syrup, house granola & greek yogurt

FRESH SEASONAL FRUITS *gf vg df* 14

CINNAMON ROLLS *n* 16
cream cheese, caramel, candied pecans

SALMON BAGEL 22
everything bagel, creole cream cheese, smoked salmon,
crispy shallots, heirloom tomato, capers

GRIDDLE

CORNMEAL RICOTTA PANCAKE 16
whipped butter, blueberries, sugarman maple syrup

CHOCOLATE BABKA FRENCH TOAST 18
whipped butter, ponchatoula strawberries,
sugarman maple syrup

SIGNATURES

AVOCADO FLORENTINE* 22
poached eggs, avocado, rocket salad, parmigiano-reggiano,
artisan bread

GRILLADES & GRITS* 26
braised prime rib, poached eggs, tomato confit

CRAB BENEDICT* 26
toasted gambino, jumbo crab, avocado, poached eggs,
trinity hash, hollandaise

ORLEANS BENEDICT* 24
toasted gambino, griddled tasso, poached eggs,
trinity hash, hollandaise

HAM & CHEESE OMELET *gf* 25
chisesi ham, gruyère cheese, rocket salad

PRIME RIB HASH* *gf* 25
sunny side-up eggs, trinity hash

ROYAL ORLEANS BREAKFAST* 24
two eggs, trinity hash, applewood-smoked bacon,
banger & blueberry sausage, leidenheimer pistolet

SIDES

GREEK YOGURT *gf* 9

ORLEANS SAUSAGE
PLATE *gf df* 12

CREOLE CHEESE GRITS *gf* 9

STRAWBERRIES *gf vg df* 9

APPLEWOOD-SMOKED
BACON *gf df* 12

TRINITY HASH *gf* 9

Gluten-Friendly bread is available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

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

Please notify us of any food allergy.

20% service fee will be added to parties of 8 or more.