FIRST COURSE – CHOICE OF STARTER

French Toast Bites Appetizer
Brioche-based French toast bites, fried and tossed in cinnamon sugar and served with cream cheese icing & praline sauce

Plain Beignets
New Orleans Style Beignets tossed in powdered sugar

Mardi Gras Beignets
New Orleans-style beignets with cinnamon-orange cheesecake and Crofter’s organic strawberry preserves. Topped with whipped cream & Mardi Gras sugar crystals

SECOND COURSE – CHOICE OF BENEDICT*

Chicken St. Charles*
Fried chicken breast served over a buttermilk biscuit, topped with two poached eggs, finished with a pork tasso cream sauce

Eggs Cochon*
Slow-cooked, apple braised pork served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

Eggs Blackstone*
Applewood-smoked bacon and grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise, served with a side salad

Bayou Shrimp*
Gulf shrimp sautéed with pork tasso and Creole tomato sauce served over two poached eggs, fried green tomatoes and buttermilk biscuit

One Tomato, Two Tomato*
Fried green tomato and grilled red tomato served over a buttermilk biscuit, topped with two poached eggs and hollandaise, served with a side salad

The Peacemaker*
Mix and match any two of our benedicts

Add a Mimosa (any flavor) $6

*This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.