



BRUNCH MENU

[Sunday 11:00AM to 3:00PM]

APPETIZERS

Lamb Chop Trio 16

Remoulade Crostini 15

Jumbo Gulf Shrimp

Fritto Misto 17

SOUPS

cup **9** | bowl **18**

Lobster Bisque

Seafood Gumbo

Soup du Jour

Filet Tips & Eggs 27

Prime filet tips, hollandaise, 2 eggs, Village hash

Brunch Burger 18

Candied bacon, poached egg, cheddar, Village Hash

Village French Toast 15

Our famous Village Bread, maple cane syrup, grits, fresh berries

Louisiana Crawfish Monica Benedict 21

*English muffin, two poached eggs, grilled ham,
LA crawfish Monica sauce, hash brown*

Fried Chicken & Waffle 17

*Fried chicken tenders, cinnamon waffle,
warm maple cane syrup, candied pecans*

Eggs Sardou 19

*2 poached eggs, chopped artichoke hearts, ham,
hollandaise, creamed spinach, Village Toast*

Louisiana Shrimp and Grits 22

*Four jumbo Gulf shrimp-grilled, marinated in rosemary & garlic,
Creamy grits, herb cream sauce*

Bacon & Brie Sandwich 15

Muffaletta bread, tomato, fresh basil, Brie Cream, Village Hash

Please alert your server if you have any type of food allergy.

— Parties of 6 or more will be charged a 20% gratuity. —

SIDES

Creamy grits 5

Village hash 5

Jumbo grilled asparagus 7
(with Creolaise)

Fresh fruit cup 7

— Add to any dish —

Egg 2 / Cheddar 2 / Bacon 2

LIBATIONS

Bottomless 20

Mimosas & Bellinis

Brunch Mega Mary 15

Boiled shrimp, bacon, spicy beans

Mango Bourbon Sour 12

*Old Forester bourbon, egg white,
house made sour mix, mango puree*

Aperol Spritz 10

Maschio Prosecco, Aperol & soda

Espresso Martini 14

Three Olive Vanilla vodka, fresh espresso, Kapali coffee liqueur

Dean Martin Scandal 10

*Coffee, Rum Chata, Kapali, Frangelico, whipped cream
Served your way: Hot or Cold*

Flute du Jour 12

Fresh flavors change weekly!

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