Taste of Brennan's
BREAKFAST
2 Courses $29

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1st Course
CHOICE OF…

SEAFOOD FILÉ GUMBO
Gulf shrimp & oysters,
Poché's andouille sausage, basmati rice

OR

BAKED APPLE
oatmeal pecan raisin crumble, brown sugar glaze, sweetened crème fraîche

2nd Course
CHOICE OF…

EGGS SARDOU
crispy artichokes, Parmesan creamed spinach, choron sauce

OR

EGGS HUSSARDE
housemade English muffins,
coffee cured Canadian bacon,
hollandaise, marchand de vin sauce

Terry White & Ralph Brennan,
proprietors

Christian Pendleton,
general manager

10-16-19

appetizers

TURTLE SOUP
100% turtle meat, brown butter spinach, grated egg, aged sherry 11

SEAFOOD FILÉ GUMBO
shrimp, andouille, oysters, basmati rice 10

CREOLE CAESAR SALAD
little gem lettuce, Leidenheimer crisps, smoked oyster dressing 11

ROASTED GULF OYSTERS
smoked chili butter, Manchego crust 16

SHRIMP QUENELLES
A Creole Classic - New Orleans-style BBQ sauce, garlic, lemon confit 19

BAKED APPLE
A Brennan's Classic - oatmeal pecan raisin crumble, brown sugar glaze, crème fraîche 10

SUPERFOOD TRIFLE
blueberry compote, coconut chia pudding, blue spirulina, housemade pecan-pistachio granola 12

CRISPY SHRIMP CREPES ROBUCHON
basil pistou, shrimp hollandaise 15

CRAB & AVOCADO TOAST
Louisiana lump crab, Brennan bakery seed bread, buttermilk gribiche 16

eggs

We are proud to serve Vital Farms pasture-raised eggs.

EGGS HUSSARDE
A Brennan's Original - housemade English muffins, coffee cured Canadian bacon, hollandaise, marchand de vin sauce 22

ARTISANAL EGGS BENEDICT
housemade English muffins and coffee-cured Canadian bacon, hollandaise 19

EGGS OWEN
red wine braised short rib debris, crispy fingerling potatoes, poached eggs, hollandaise, marchand de vin sauce 25

EGGS SARDOU
crispy artichokes, Parmesan creamed spinach, choron sauce 21

EGGS FLORENTINE ROYALE
Cajun Caviar, creamed spinach, sauce maltaise 26

CARAMELIZED ONION QUICHE
truffled goat cheese, balsamic reduction 23

OMELETTE À LA CRÉOLE
jumbo lump crabmeat, manchego gremolata, Creole sauce 24

sides

HOUSEMADE PORK SAUSAGE PATTY 7 **NUESKE'S THICK-CUT BACON** 7 **BUTTERMILK BISCUIT** 4
BAYOU CORA GRITS 6 **BRABANT POTATOES** 6 **CREAMED SPINACH** 6

entrées

VANILLA SCENTED FRENCH TOAST
apple & cherry compote, chantilly cream 15

DUCK ANDOUILLE
housemade duck andouille, cabbage choucroute, Bayou Cora grits, bacon broth $20

CHICKPEA SOCCA
autumn squash agrodulce, spiced eggplant, sorrel pistou 15

GLAZED SHRIMP SALAD
pepper jelly glazed Gulf shrimp, hydroponic greens, roasted lunchbox peppers, garlic dressing 24

GULF FISH GRENOBLOISE
jumbo lump crab, potato purée, sauce grenobloise 26

STEAK DIANE
flambéed tableside, beef tenderloin, potato purée, roasted carrots, eggs your way 40

BRENNAN'S GIFTS

A Topsy, Turvy History of New Orleans & Ten Tiny Turtles $16.95

Ralph Brennan's New Orleans Seafood Cookbook $35.00

Brennan's New Orleans Cookbook $22.95

Brennan's Logo Apron $20.00