

WINE S
by the glass

SPARKLING

Pierre Sparr Cremant D’alsace Brut Réserve, FR NV.....	12
Charles Bove Rosé Brut, Touraine FR.....	15
Schramsberg Blanc de Blancs Brut Calistoga ‘14	19
Perrier-Jouët ‘Blason’ Brut Rosé Champagne NV.....	25
Billecart-Salmon Brut Réserve Champagne NV	28

WHITES

Verdejo Garciarévalo ‘Casamaro’ Rueda ‘17.....	11	Viognier/Grenache Maison la Berthaud e ‘Cuvée Laura’ Cotes du Rhône ‘17.....	15
Grüner Veltliner Hermann Moser Karmeliterberg “the classic” Kremstal ‘17.....	13	Chardonnay Stéphane et Lucie Guillemin ‘Château de Péronne’ Mâconnais Burgundy ‘16.....	17
Riesling Koehler-Ruprecht Kallstadter Steinacker Kabinett Pfalz ‘16.....	14	Chardonnay Copain ‘Tous Ensemble’ Sonoma Coast ‘16.....	15
Sauvignon Blanc Domaine Fournier ‘Les Belles Vignes’ Sancerre Loire Valley ‘16.....	16		

ROSÉ

Carignan	Lioco Wine Company “Rosé of Indica” California ‘17.....	12
Hondarabbi Blend	Ameztoi ‘Rubentis’ Getariako Txakolina ‘18.....	16

REDS

Cinsault Chris and Suzaan Alheit ‘Flotsam & Jetsam’ Western Cape South Africa ‘17.....	15	Syrah KC Labs ‘Venturi Vineyard’ Mendocino County ‘18.....	13
Pinot Noir Nielson by Byron Santa Barbara County ‘14.....	15	Tempranillo Numanthia ‘Termes’ Toro ‘15.....	16
Pinot Noir Frédéric Magnien Morey-Saint- Denis ‘Herbuottes’ Burgundy ‘16.....	25	Merlot/Cabernet Sauvignon Château Bel-Air Laclotte Bordeaux ‘15.....	14
		Cabernet Sauvignon Route Stock Napa Valley ‘15.....	19

sides

HARICOT VERTS PIPERADE
WILD MUSHROOM FRICASSEE
ROASTED FINGERLING POTATOES

8

appetizers

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

SEAFOOD FILÉ GUMBO
Gulf shrimp & oysters,
Poché’s andouille sausage,
basmati rice 10

LOBSTER MISO SOUP
lobster dashi, lemongrass,
shiitake mushrooms,
crawfish ravioli 13

HEART OF PALM BARIGOULE
fresh hearts of palm, sweet rock shrimp,
basil oil and barigoule vinaigrette 17

BURRATA & ASPARAGUS SALAD
creamy burrata, cherry tomatoes,
asparagus vinaigrette 14

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

CHICKEN FRIED SWEETBREADS
black truffle grits, bacon-sherry jus 14

STEAK TARTARE
beef tenderloin, Calabrian chile,
wasabi, collard green chip 15

CRISPY SHRIMP
CREPES ROBUCHON
basil pistou, shrimp hollandaise 15

ALLIGATOR COVE OYSTERS*
compressed apple, crème fraîche,
serrano pepper, shallot & chive
mignonette 16

SEARED FOIE GRAS
sweet potato dumplings,
pickled mustard greens, pot liquor 22

entrées

DUO OF PORCELET
roasted Yorkshire milk-fed pork loin, braised pork belly ravioli,
cornmeal polenta, hard spice jus 30

“BLACKENED” REDFISH
sweet rock shrimp, yellow squash, zucchini,
lemon beurre fondue 34

SATSUMA LACQUERED DUCK
slow roasted Rohan duck, duck confit jus, daikon cake,
mustard frill, local satsuma & green peppercorn vinaigrette 42

SEARED SCALLOPS
large Maine scallops, caramelized potato soubise,
fava beans, cippolini onions, ham jus 32

GULF FISH AMANDINE
A New Orleans Classic - Marcona almonds,
haricot verts, preserved lemon butter 31

RABBIT KOTTWITZ
crispy Mississippi rabbit, artichoke,
cauliflower purée, lemon-caper butter 33

SHRIMP CREOLE KIMCHI
Louisiana shrimp, housemade kimchi, forbidden rice 26

RHUBARB GLAZED LAMB
Grilled Jamison Farms lamb chops,
piri piri spiced lamb rib pithivier,
Spring vegetables, lamb jus 45

RAVIOLO OF CHÈVRE & SHEEP FETA
lemon pasta, cassoulet of Spring vegetables,
basil butter 24

GRILLED PRIME RIBEYE
1855 Angus Ultra Prime Ribeye, preserved blue-foot
mushrooms, bok choy, soy bordelaise 43

*There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products.
If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

CHRISTIAN PENDLETON, general manager

A Taste of
BRENNAN’S

3 Courses \$50

1st

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

2nd

CHOICE OF...

GULF FISH AMANDINE
A New Orleans Classic - Marcona almonds,
haricot verts, preserved lemon butter

OR

RABBIT KOTTWITZ
crispy Mississippi rabbit, artichoke,
cauliflower purée, lemon-caper butter

3rd

PRALINE LEIDENHEIMER BREAD PUDDING
rye whiskey anglaise, chantilly cream

BRENNAN’S
GIFTS

A Topsy, Turvy History of New Orleans
& Ten Tiny Turtles \$16⁹⁵

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Ralph Brennan’s New Orleans Seafood Cookbook \$35⁰⁰

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Brennan’s New Orleans Cookbook \$22⁹⁵

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Brennan’s Logo Apron \$20⁰⁰