

JUICE OF THE DAY
made with seasonal fruit 6

HOUSEMADE SODA
our unique blend of seasonal fruit and house-crafted syrup 4

NEW ORLEANS STYLE COFFEE
French pressed blend of chicory & dark roast 4.50/pot

SINGLE ORIGIN COFFEE
single estate-grown Congregation Coffee, roasted for Brennan's and French pressed 4.50/pot

CARIBBEAN MILK PUNCH
Buffalo Trace Bourbon, Bacardi 8yr Rum, cream, vanilla bean 10

BRANDY MILK PUNCH
brandy, heavy cream, vanilla bean, nutmeg 10

SPARKLING STRAWBERRY
Ponchatoula strawberries, basil, sparkling wine 12

CAJUN BLOODY MARY
housemade bloody mary mix, vodka, pickled okra & spicy beans 10

1st

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

EGG YOLK CARPACCIO
grilled shrimp, crispy sweet potato, andouille vinaigrette

2nd

EGGS SARDOU
crispy artichokes, Parmesan creamed spinach, choron sauce

\$30

1st

TURTLE SOUP
brown butter spinach, grated egg, aged sherry
or

SEAFOOD FILÉ GUMBO
shrimp, andouille, oysters, basmati rice

2nd

CREOLE SPICED SHRIMP SALAD
large Gulf white shrimp, little gem lettuce, hearts of palm, avocado, lime dressing

\$29

1st

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

TURTLE SOUP
brown butter spinach, grated egg, aged sherry

2nd

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

\$31

EGG YOLK CARPACCIO
grilled shrimp, crispy sweet potato, andouille vinaigrette 10

ROASTED GULF OYSTERS
smoked chili butter, Manchego crust 16

CRISPY SHRIMP CREPES ROBUCHON
basil pistou, shrimp hollandaise 15

STRAWBERRIES & CREAM
Louisiana strawberries, vanilla yogurt, basil oil, almonds 9

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

BANANA COFFEE CAKE
pecan streusel, cream cheese, New Orleans coffee anglaise 8

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

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

AVOCADO TOAST
Creole spiced avocado, Brennan bakery multigrain bread, satsuma vinaigrette, pomegranate 12

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

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

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 CARDINAL
crispy shrimp boudin, spinach, lobster cardinal, black truffle hollandaise 26

CREOLE SPICED SHRIMP SALAD
large Gulf white shrimp, little gem lettuce, hearts of palm, avocado, lime dressing 24

CHICKEN FRIED RABBIT
fried Mississippi rabbit, creamed collards, eggs over easy, pickled pork jus 28

CHICKPEA SOCCA
leek agrodolce, asparagus, Spring pea purée, avocado 15

VANILLA SCENTED FRENCH TOAST
strawberry compote, chantilly cream 15

TARTIFLETTE
brie cheese, bacon, onion, baby red potatoes, sunny-side up egg 20

MUSHROOM & CHÈVRE OMELETTE
sautéed shiitake, maitake & hon shimeji mushrooms, whipped chèvre, Vital Farms eggs 18

HUNTER'S CORNED DUCK HASH
sunny-side up eggs, fingerling potato chips, dill hollandaise, herb salad 24

CRAWFISH SCRAMBLE
Louisiana crawfish tails, porcini duxelles, fines herbs, lobster sauce 22

GULF FISH COURT-BOUILLON
smoked soubise, fried green tomato, bacon, basmati rice 26

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

BRETON SCALLOP QUICHE
Maine scallops, chive-butter crust, crème fraîche custard, sauce Normande, crab & watercress salad 20

HOUSEMADE PORK SAUSAGE PATTY 7 | BILL E'S THICK-CUT BACON 7
BUTTERMILK BISCUIT 4 | GEORGIA CHEDDAR GRITS 6
BRABANT POTATOES 6 | CREAMED SPINACH 6