

RKUNCH			
'CHURRO' FRITTERS GF V cinnamon sugar, dulce de leche	8	FRIED EGG SANDWICH Benton's bacon, fermented chili aioli, cheddar croissant, fries or grits	18
AVOCADO TOAST V	11	eroissant, mes or grits	
romesco, sunflower seeds, herbs add 2 fried or poached eggs +4		BRAISED SHORT RIB GRILLED CHEESE sourdough bread, pimento cheese	23
KALE & PEAR SALAD GF V Benton's Ham, mustard greens, parmesan spiced hazelnuts	15	spiced tomato chutney, caramelized onions fries or grits	
•		GULF SHRIMP & BAYOU CORA GRITS	27
SPRING VEGETABLE FRITTATA VI GF	18	New Orleans-style BBQ gulf shrimp	
farmer's cheese, seasonal vegetables, herb salad tomato		Bayou Cora heirloom grits, worcestershire sauce	
add smoked salmon +8		PORK BELLY BREAKFAST BOWL GF	26
COMMONS CLUB BREAKFAST bacon, grits, toast, 2 eggs to order	15	Bayou Cora grits, braised greens, pepper jelly crispy pork belly, sunny-side up egg	
		WAGYU BURGER	24
apple pear compote, salted caramel candied pecan, whipped cream, bacon	19	Double stacked, freezer pickles, smoked gouda bacon fat mustard aioli, potato bun, fries add fried egg +2 add Benton's bacon +4	
		GULF FISH COURT BOUILLON GF	30
SIDES		Smoked tomato court boullon, gulf fish of the cherbed rice pilaf	-
BAYOU CORA GRITS	4		
BENTON'S BACON	6		
2 EGGS POACHED, FRIED, OR SCRAMBLED	4	FOR THE TABLE	
TOAST	3	BUILD YOUR OWN MIMOSA	65
YOGURT PARFAIT	8	Bottle of sparkling wine served with a variety of	

COCKTAILS

APPLE OF MY CHAI	14
A warm and cozy approach to sipping cham apple cider, chai spice syrup, and sparkling	ps with
apple cider, chai spice syrup, and sparkling	wine.

12 HOURS AHEAD	14
Espresso Martini meets Vietnamese Iced Coffee	with
our Secret New Orleans recipe featuring Svedka	Vodla
	VUUKa
La Colombe cold brew, and condensed milk.	

SATURDAY MORNING CARTOONS 14 Wake up with your favorite childhood cereal turned tipple featuring bourbon, cinnamon toast syrup, coconut liqueur, and meringue powder.

UPSTATE AMERICANO 14
An Americano-style cocktail with a pear & juniper syrup, white cranberry juice, and bubbles on top; it's sure to tickle your nose with the flavors of fall.

LATE RISE MARTINI

A Bloody Mary inspired martini for those who needed a little extra sleep this morning. Horseradish and tomato house-infused vodka, Fino sherry, Atxa vermouth, and spicy bean dirt.

GINGER PALOMA
Your choice of tequila or mezcal all shook up with grapefruit, ginger and lime.

RUM.ANTICSA clarified milk punch with three types of rum, brandy, pineapple, and fall spices. A morning eye opener that makers for a perfect New Orleans day.

BRANSON'S BLOODY MARY 12 Svedka Vodka and our Secret Recipe Bloody Mary Mix. Spicy House-Infused Chili Vodka (\$1 Extra)

SEASONAL 75
A flavored version of a New Orleans favorite made with cognac

APEROL SPRITZ Aperol, sparkling wine, soda

Friday Brunch 2022 Chef Alex Harrell | Sous Chef Jason Rardin





SPARHLING by the glass | bottle

Cavicchioli Prosecco, NV	11 55
NV, Bertolani Rosso All'Antica, Italy, Lambrusco	12 60
NV, Bulli 'Julius,' Italy, Orange Frizzante	15 75
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16 80
Veuve Clicquot, Champagne, NV	150
Ruinart, Champagne Brut Rose, NV	185

WHITE by the glass | bottle

2020, Guiliano Rosati, Pinot Grigio	12 60
2019, Louis Métaireau, 'Petit Mouton,' Muscadet	13 65
2020, Raeburn, Russian River Valley Chardonnay	13 65
2020, Fournier Pere & Fils, Sauvignon Blanc	13 65
2020, Au Bon Climat, Santa Barbara, Chardonnay	70

RED by the glass | bottle

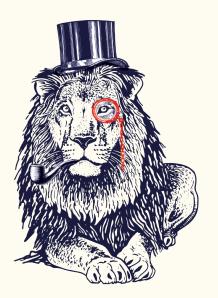
2018, Apaltagua, Chile, Pinot Noir	12 60
2019, C.V.N.E, 'Cune,' Rioja, Tempranillo Blend	13 65
2018, Coster dels Olivers, Spain, Priorat Blend	13 65
2018, Oracle, Mendocino, Cabernet Sauvignon	14 70
2018, Domaine Paul Garaudet, Bourgogne Rouge	18 90
2019, Belle Glos 'Las Alturas,' Santa Lucia, Pinot Noir	175
2019, Caymus, Napa Valley, Cabernet Sauvignon	200

ROSÉ by the glass | bottle

2022, 'Lazy Lucy,' South Africa, Grenache	12 60
2022, Sacha Lichine 'The Pale,' Provence Blend	13 65

BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Cajun Fire, Honey Ale	7
Zony Mash, Jungle Juice Fruit Punch Radler	8
Dos Equis, Draft	6
Abita Amber, Draft	6
Abita Jockamo Juicy IPA, Draft	7
Great Rt Reasonably Corrupt Lager, Draft	7
Miller Lite, Draft	6
Zony Mash, Side Eye Sour, Draft	8



NON ALCOHOLIC DRINKS

Soda Sprite, Coke, Diet Coke	3
Juice Orange, Grapefruit, Pineapple, Cranberry	5
Iced Tea	2.5
Hot Tea Green Tea, Early Grey, Black Tea, Chamomile Citrus, Golden Tumeric	2.5
Drip Coffee	3
Latte	5
Cappuccino	5
Americano	4
Lemonade	2.5
Sparkling Water, 1L	7
Still Water, 1L	7
Red Bull / Sugar Free	5

DESSERTS DAILY ICE CREAM OR SORBET 6F Pecan shortbread cookie SEASONAL FRUIT COBBLER Brown butter, oat, seed crumble

20% gratuity will be automatically applied for parties of six or more. No split checks; we kindly accept up to four separate payments.

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for observing our three bottle limit.