

# BRUNCH

## SOUP & SALADS

### SOPA DE CAMARONES (SPICY SHRIMP SOUP) \* \$11

Shrimp, Chiles, Potato, Carrot, Onion,  
Cilantro, Lime

### SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red  
Onion, Shaved Almond, Warm Bacon Dressing

### PANZANELLA SALAD \$13

Roasted Tomatoes, Red Onion, Kalamata Olives, Herb  
Croutons, Garlic, Cucumber, Red  
Wine Vinaigrette

### ROMAINE WEDGE SALAD \$13

Romaine Lettuce, Heirloom  
Tomatoes, Bacon, Red Onion, Blue Cheese, Green  
Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13  
\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

## SHAREABLES

### BACON & SHRIMP STUFFED JALAPENO \$14

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

### SEAFOOD GRATIN \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,  
Parmesan Cheese, Crouton

### FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda  
Pimento Cheese, Roasted Poblano Dressing.

## OYSTERS

### RAW BAR

### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Southern Chili Lab Hot Sauce,  
Lemon, Seasoned Saltines

### BROILED HALF DOZEN OYSTER\* \$14

### CHOICE OF

### BOURBON PECAN BROWN BUTTER

Bourbon, Spiced Pecans, Brown Butter

### BIENVILLE

Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

### MASKA

Chimichurri & Parmesan

### AL BBQ FRIED OYSTER\* \$14

Fried Oyster, AL White BBQ Sauce, Pulled Pork,  
Pickled Onion

### FRIED OYSTER BASKET\* \$14

Red Remoulade, Warm French Bread

**Foodcraft**  
fresh. local. delicious.



## BRUNCH ENTREES

### AVOCADO & TOAST\* \$16

Smashed Avocado, Roasted Tomato, Two Poached Eggs,  
Local Field Greens, Shaved Radish, Farmers Cheese

### BANANA BREAD FRENCH TOAST\* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

### FRENCH TOAST STICKY CAKES\* \$13

Cinnamon Sticky Bun Style Pancakes, Sweet Brown Sugar Glaze,  
Sausage

### EGGS BENEDICT\* \$22

Fun Twist on the Classic with a Choice of either Petite Crab Cake  
with Cajun Tarragon Sauce or Tri-Tip Steak with Chimichurri  
Sauce, Served with Choice of One Side

### FOREST MUSHROOM OMELET\* \$16

Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese,  
Choice of One Side

### TRI-TIP STEAK & EGGS\* \$24

Grilled Tri-Tip Steak, Two Eggs Your Way,  
Chimichurri Sauce, Home Fried Potatoes

### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil  
Pesto, Sourdough Bread, Served with Choice of Fries  
or Side House Salad

### BREAKFAST FLATBREAD\* \$14

Scrambled Eggs, Sausage Gravy, Double Smoked Bacon, Cheddar  
& Smoked Gouda Cheese

### SHRIMP PO'BOY\* \$18

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise,  
French Bread, Served with Choice of Fries or Side House Salad

If you have any concerns regarding food allergies, please alert your server prior  
to ordering.

\*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

