

JAZZ BRUNCH MENU

Eggs Calcasieu

Two eggs - fresh Boudin - Hollandaise - Texas Toast - Fried Shrimp. \$14

Eggs Pontchartrain

Two eggs - Luna Crab Cake - Shrimp or Louisiana Crawfish – Bacon - Cajun Hollandaise - Avocado. \$16

Eggs Cochon

Two eggs - fried Pork Loin - fresh Boudin - Bacon - Cajun Hollandaise. \$15

Omelet Mamou

Three egg omelet - Louisiana Crawfish - Cheddar/Jack - sauteed Mushrooms and Onions - Cajun Hollandaise. \$14

Omelet Evangeline

Three egg omelet - Fried Shrimp - Cheddar - Avocado - Cajun Hollandaise. \$14

Omelet Magnolia

Three egg omelet - fresh Boudin - sauteed Mushrooms - Jumbo Lump Crab - Basil crème sauce. \$16

George Porter Jr.

Brisket Ragu - Cheddar Grits - two eggs - Bacon. \$13

Dr. John's Voodoo Hash

Hash browns - Brisket Ragu - Feta – sauteed Mushrooms – Jalapeno - covered and smothered. \$13

Decatur Burger

Certified Angus Beef - Cheddar - Bacon - Egg – Hash browns. \$11

Galactic Crab Crepes

Galactic Crab Dip filled crepes - Crab cream sauce. \$14

Louis Armstrong Crepes

Mascarpone Cream – Mixed Berries – Glaze. \$9

Bread & Brie

Texas Toast - double crème Brie Cheese. \$5 half \$8 whole

French Toast

Two eggs and pecan smoked Bacon. \$9

The Standard

Two eggs, pecan smoked bacon, with Texas toast. \$7

Crawfish Stuffed Avocado

Louisiana crawfish, cheddar jack blend, herbs and spices, battered and fried. \$6 One \$10 Two

Remoulade Trio

Jumbo Lump Crab, Louisiana Crawfish and Shrimp tossed in our remoulade sauce, over Romaine Lettuce. \$14

Spinach & Artichoke Dip

Our very own recipe, served with fried flour tortillas. \$6 Little Dipper \$8 Big Dipper

Galactic Crab Dip

Fresh Lump Crab stirred into an Au gratin, served with fried flour tortillas. \$9

