

pastries

SCONES	6	AFFOGATO	6
GRILLED BANANA BREAD	6	SEASONAL POP TARTS	6
maple cream cheese		ask your server	

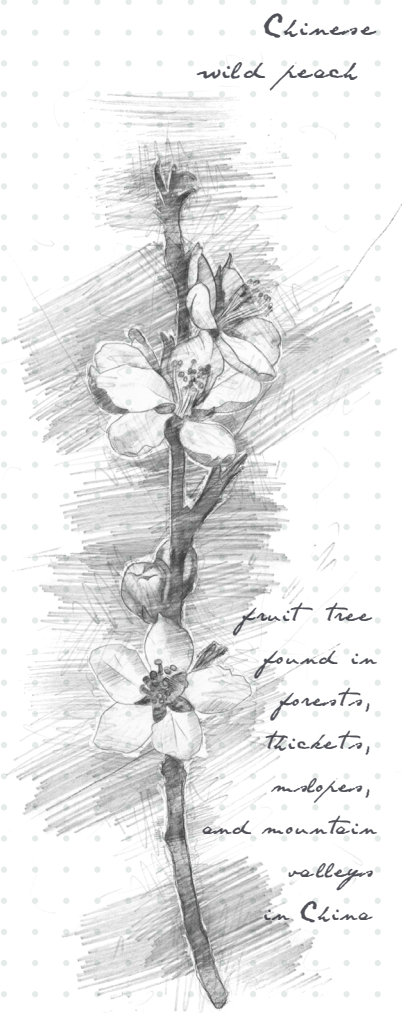
*\*pastries have limited availability*

refresh

AERATED GOAT CHEESE	12
chard, grapefruit, herbs, local honey, cayenne walnuts	
BEET CURED SALMON	12
preserved cauliflower, pickled onions	
WEDGE SALAD	8
roasted seeds, tomatoes, chives, buttermilk ranch, blue cheese	

extras

TWO EGGS	4
scrambled, sunny side, or poached	
BREAKFAST POTATOES	4
PRALINE BACON	5
FRENCH FRIES	5



*Chinese wild peach*

*fruit tree found in forests, thickets, meadows, and mountain valleys in China*

*Prunus davidiana*

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

*A 20% gratuity will be added to parties of 8 or more people*

brunch plates

POITÍN BREAKFAST PLATTER	24	CARROT CAKE	
two eggs, black pudding, white pudding, back bacon, bangers, grilled tomato, shrooms, breakfast potatoes		PANCAKES	14
		fall spices, maple cream cheese	
BBQ SHRIMP + GRITS	25	FRENCH TOAST	
roasted heirloom grits, spring onions, bacon, charred cherry tomato		LA ORANGE	14
		orange infused maple syrup, bacon, fresh oranges, powdered sugar	
BOUDIN HASH + EGGS	16	BISCUITS + GRAVY	8
peppas, red onion, potatoes, andouille sausage, poached egg		fried egg, country gravy	
LA BENEDICT	18	TX WAGYU	
cornbread, crawfish, poached egg, smoked tomato hollandaise, andouille sausage		STEAK + EGGS	22
		texas toast, 2 eggs, caramelized onion, smoked tomato hollandaise	

sandwiches

BREAKFAST TACO	10	CHICKEN BISCUIT	15
farm eggs, carnitas, house salsa, pico de gallo		country gravy, slaw, pickled onions,	
NOLA TO TEXAS BURGER	20	CROQUE MADAME	15
potato bun, aged cheddar, bacon jam, aioli (irish style +\$3)		hickory smoked ham, bacon, dijon country gravy, valentina, sunny side up egg	