

## Brunch With Hat-itude!

### Hats On You, Drinks On Us!

Adorn yourself in your favorite lid & choose one of the following drinks:

#### Classic Derby, Green Fedora, Red Beret Or Blue Bonnet

Limit 3 with purchase of entrée ('cause that's enough!)

## Eye Openers

### Brandy Milk Punch

A classic concoction brandy, vanilla, milk & nutmeg 9.5

### Café Adelaide's Bloody Mary

Our secret recipe garnished with okra, green beans & olives... a meal in itself! 10.

### Lucy Broussard

Pama pomegranate liqueur, St. Germain, lemon bitters & sparkling wine 12.

## Soups & Salads

### Wild White Shrimp and Okra Gumbo

Gulf shrimp and Creole trinity - slow simmered with okra and dark roux 8.5

### Commander's Turtle Soup

A New Orleans classic made with rich veal stock and spiked with sherry 8.5

### Soup du Jour <sup>gf</sup>

Chef's seasonally inspired creation 8.

### Downtown Chopped Salad <sup>gf</sup>

Romaine, olives, tomatoes, crispy chickpeas, pressed eggs & Parmesan with white anchovy-buttermilk dressing 8.

### Kale & Strawberry Salad

Ponchatoula strawberries, confit shallots, shaved Manchego cheese, cranberry-pepita granola, ripped kale and hot toddy vinaigrette 8.5

## Sides

Creamy Stone Ground Grits 5.

Scrambled Eggs 5.

Applewood Smoked Bacon 6.

Buttermilk Biscuits 5.

The Commander's Palace Family of Restaurants Please inform your server of any health or dietary restrictions. A 20% gratuity will be applied for parties of 8 or more.

 Eat Fit Nola with our heart healthy package by Ochsner. GF notates our gluten friendly options. Loews Hotels are committed to using cage free chicken eggs.

## Appetizers

### Shrimp & Tasso Corndogs

Wild white shrimp dipped in tasso corndog batter with 5-pepper jelly, pickled okra & Crystal hot sauce butter 8.5  
(Add additional corndogs for 4. each)

### Wild White Shrimp Remoulade <sup>gf</sup>

Crab boiled Louisiana Gulf shrimp over celeriac & jicama slaw, crispy garlic chips, remoulade and ravigote sauce 12.

### House Smoked Boudin & Egg

Soft poached egg, Creole mustard Hollandaise, Crispy boudin boulettes stuffed with cream cheese and pickled local pepper salad 11.

### Blue Crab Pot de Crème

Louisiana blue crab, shrimp fire crackers, salt water crème fraiche, savory blue crab custard 14.

### BBQ'd Gulf Oyster Shortcake

Crispy Gulf oysters doused in New Orleans' style barbeque sauce pillowed over a warm rosemary biscuit smeared with pimento spread and a burnt lemon 11.

## Chef Meg's Two Course Specials

Price of Entrée includes your choice of Appetizer

### Appetizers ~ Please Select One

Wild White Shrimp and Okra Gumbo

Commander's Turtle Soup

Soup du Jour <sup>gf</sup>

Downtown Chopped Salad <sup>gf</sup>

Kale & Strawberry Salad

### Entrées ~ Please Select One

Royal St. Brunch

Two soft poached eggs over chilled crab boiled Gulf shrimp, crispy fried green tomatoes, tender greens, Cajun mayonnaise & Hollandaise 24.

The Boucherie Biscuit

Braised pork shoulder over a buttermilk biscuit with poached eggs, Andouille country gravy and Creole mustard slaw 22.

## Entrées

### The Boucherie Biscuit

Braised pork shoulder over a buttermilk biscuit with poached eggs, Andouille country gravy, and Creole mustard slaw 20.

### She Crab Grilled Cheese

Louisiana blue crab bound with melted cheeses, crab fat, roe and aioli on buttery brioche topped with a sunny side up hen's egg and a tender green salad 24.

### Adelaide BBQ Cheeseburger

Buttermilk fried onions, bacon and Manchego cheese on a brioche bun served with lemon-herb Parmesan fries 15.

### New Orleans East Style BBQ Shrimp & Grits <sup>gf</sup>

Seared wild white shrimp over crab boil kimchi, charred chilis, pork belly and stone ground grits with a spicy Asian style barbeque glaze 19.

### Banana Foster's Stuffed Pain Perdu

Roasted banana-mascarpone stuffed French bread with rum spiked cane syrup, bananas and white chocolate & pecan granola 15.

### A Taste of Breakfast

Scrambled eggs, applewood smoked bacon, stone-ground grits and a buttermilk biscuit 14.

## Desserts

White Chocolate Biscuit Pudding 7.

Abita root beer syrup, toasted New Roads pecans And white chocolate ice cream  
(Please allow 20 minutes to prepare)

Madagascar Vanilla Bean Crème Brûlée <sup>gf</sup> 7.  
With fresh berries

German Chocolate Cajun Brownie 9.

Coconut ganache, coconut sorbet & pecans

Creole Cream Cheese Cheesecake 8.

Spiced Steen's sugarcane syrup and blackberries

Quintin's Seasonal Sorbets & Ice Creams <sup>gf</sup> 7.