

Brunch Menu

Appetizers

Veranda Seasonal Salad

Changes seasonally. Inquire with your Event Coordinator

Chopped Romaine Salad

Chopped Romaine Salad with Diced Tomatoes, Pressed Egg, Bacon Lardons and Shaved Cheese tossed in a Black Pepper Buttermilk Dressing

5.50

Brunch Parfait

Fresh Strawberries, Vanilla Yogurt, and Pecan Granola

6.00

Crab and Corn Beignet

Jumbo Lump Crabmeat and Corn Beignet with Pickled Okra Tartar Sauce

9.00

Crawfish and Fried Green Tomatoes

Sauté of Louisiana Crawfish and Andouille Sausage in Sundried Tomato Cream Over Fried Green Tomatoes and Traditional Remoulade Sauce

11.00

A Cup of our Housemade Soup

5.25

A Taste of Three Soups

7.00

Entrées

Debris and Eggs

Slowly Braised Hereford Beef, Scrambled Eggs, Cheese Polenta, Grilled Peppers and Wild Mushroom Jus

13.50

Veranda Shortstack

Buttermilk Pancakes, Bourbon Roasted Peaches, Crumbled Pralines, Apple Smoked Bacon and Chantilly Cream

14.50

Shrimp And Grits

Jumbo Gulf Shrimp in a traditional Étouffée Sauce, served with McEwan and Sons Grits

14.50

“The Peppery Pig”

Slowly Braised Pork Shoulder Piled on a Cornmeal Johnny Cake, Drizzled with Jalapeno Cane Syrup, Cucumber Salad and Cowboy Onion

14.00

Iron Seared Gulf Fish

Iron Seared Gulf Fish Served Atop Roasted Fingerling Potatoes and Sugar Snap Peas,

Drizzled with Herb Lemon Oil

14.50

Steak and Eggs

Grilled Petit Filet Mignon, Scrambled Eggs, Smashed New Potatoes, House Made Worcestershire Sauce, Cabernet Smoked Onions

16.00

The Veranda Benedict

Scrambled Eggs, Slowly Roasted Pork Loin, Black Pepper Buttermilk Biscuits and Hollandaise

14.00