



Coolinary Brunch Special

August 1 - 31, 2019

First Course:

Charbroiled Oysters (3)

Fresh gulf oysters · Garlic herb butter · Extra virgin olive oil · Romano cheese

OR

Tarte Flambée

Bacon · Caramelized onion · Gruyère cheese · Crème fraiche · Whole wheat flatbread

OR

Shrimp Regua

Fresh gulf shrimp · Creamy remoulade sauce · Fried green tomato

Second Course:

Royal Veal Panee

Mushrooms · Lump crabmeat · Antoine's hollandaise sauce

OR

Antoine's Nicoise Salad

Fresh yellow fin tuna · Sliced potatoes · Haricot vert
Chopped egg · Fresh tomatoes · Romaine · Caper vinaigrette

OR

Croque Madame

Grilled ham · Gruyère cheese · Grilled French bread · Sauce Mornay · Fried egg

Third Course:

Mixed Berry Crepes

Creole cream cheese filling

OR

Pecan Bread Pudding

Cinnamon · Golden raisins · Pecans · Rum sauce

\$37

Bottomless mimosas and rosé are available with the purchase of an entrée for \$15!

Exclusive of 10.4495% tax, gratuity, and all alcohol -- No Substitutions -- Available during Coolinary Brunch Special



CLASSIC COCKTAILS

Sazerac

New Orleans oldest cocktail, from the 1840's. Sazerac Rye Whiskey, a little sugar, and New Orleans' own Peychaud's Bitters with a hint of Herbsaint. - 10

Pimm's Cup

Pimm's No. 1 with lemon juice, sugar, and ginger ale, with a slice of cucumber. - 8.50

French 75

The original recipe from Maxim's of Paris. Made with Gin, Triple Sec, fresh lemon juice, and lots of Champagne. - 10

Side Car

From England in the 1920's. Made with Brandy, Triple Sec, lemon juice and a little sugar. It is served straight up in a sugar-rimmed glass. - 9.50

Champagne Cocktail

One cube of sugar, a splash of Peychaud Bitters, and Champagne, with a twist of lemon. - 10



PREMIER WINES BY THE GLASS

FROM ANTOINE'S WINE CELLAR

Red

Syrah, Jean-Luc Colombo, Crozes Hermitage	2016	14.00
Cabernet Sauvignon, B Side, North Coast	2017	12.50
Cabernet Sauvignon, Trig Point, Alexander Valley, Sonoma	2016	14.50
Bordeaux, Château Lyonnat, Merlot&Cabernet Sauvignon	2015	15.50
Barbera D'Alba, Cascina Delle Rose, Piedmont	2016	15.00
Merlot, Napa Cellars, Napa Valley	2016	13.50
Pinot Noir, Nicholas Potel Bourgogne, Burgundy	2015	12.50
Pinot Noir, J. Wilkes, Santa Maria Valley	2016	14.00
Gamay, Georges Duboeuf, Morgon, Beaujolais	2015	9.00
Malbec, Zolo, Mendoza, Argentina	2017	10.50
Red Blend, Paraduxx, Napa Valley	2015	17.00

White

Chardonnay, Morgan, Unoaked, Monterey	2016	15.00
Chardonnay, Sonoma-Cutrer, Russian River Ranches	2017	12.50
Chardonnay, William Fevre, Chablis, Burgundy	2017	14.50
Chardonnay, Marie Antoinette Pouilly-Fuissé, Burgundy	2016	15.50
Sauvignon Blanc, Duckhorn, Napa Valley	2017	14.50
Sauvignon Blanc, Henri Bourgeois, Sancerre	2017	15.50
Sauvignon Blanc, Echo Bay, Marlborough	2017	10.50
Pinot Gris, Moises, Walnut City, Willamette Valley	2014	12.50
Pinot Grigio, Bertani, Venezia Giulia	2017	11.50
Riesling, Stein, Mosel	2017	12.50
Rosé of Pinot Noir, Balletto, Russian River Valley	2017	13.50
Rosé, Espirt Gassier, Côtes De Provence	2018	13.00

Sparkling

Langlois, Cremant Du Loire, Rosé	N.V.	14.00
Gruet Brut, American Sparkling Wine	N.V.	12.50

Full Wine List Available Upon Request



BEERS

Domestic

Abita Amber, Abita Big Easy IPA, Blue Moon, Budweiser, Bud Light, Crispin Apple Cider, Commotion APA, Coors Light, Dixie, Michelob Ultra, Miller Lite, NOLA Blonde Ale, O'Doul's N/A, Port Orleans Riverfront Lager, Port Orleans Storyville IPA, Second Line Batture, Shiner Bock, Southern Drawl Pale Lager, Urban South Paradise Park, Urban South Lime Cucumber Gose

Imported

Bass Pale Ale, Beck's, Beck's N/A, Chimay Ale -Pères Trappistes, Corona Extra, Duvel - Belgian Golden Ale, Guinness Stout, Heineken, Kronenbourg 1664, New Castle Brown Ale, Stella Artois