

# Brunch Menu

## Starters

### Crab and Brie Bowl – 14/Cup 10

#### Pain Perdu - 8

with French bread dipped in a praline custard then pan fried with cane syrup

#### Fried Green Tomatoes – 8

#### Fried Eggplant Sticks – 7

Choice of Housemade Pepper Parmesan or Balsamic Vinaigrette Dressing

#### Cup of Turtle Soup – 8

#### Cup of Seafood Gumbo – 6

#### Cheddar Apple Bacon Grits – 6

#### Caesar Salad – 4

#### House Salad – 4

#### Add Salad to Entrée – 3

## Entrées

### Ormond Breakfast – 13

Two eggs any style, served with pain perdu, bacon, ham, plantation potatoes, and biscuits

### Shrimp and Grits – 16

Gulf shrimp simmered in Creole seasonings, served with Monterey Jack grits and hot biscuits

### Crab Cake Benedict – 19

Two Louisiana crab cakes, served on sautéed spinach, brabant potatoes and poached eggs with a lemon cream sauce

### Creole Stuffed Eggplant - 16

Half eggplant stuffed with shrimp, crabmeat and Creole seasonings, topped with Romano herb breadcrumbs, baked and served with sautéed vegetables

### Eggs Melanzana - 14

Poached eggs atop fried eggplant, grilled ham and a light creole sauce served with plantation potatoes

### Catfish Bucktown – 15

Wild caught Des Allemands filet dusted in pecan flour, fried, and topped with sautéed Gulf shrimp Crystal meunière sauce. Served on a bed of herb rice

### Country Fried Steak and Eggs - 15

Tender steak sliced and dipped in buttermilk batter, fried and served on a grilled biscuit with two poached eggs and a sausage gravy. Served with plantation potatoes.

### Chicken and Waffles – 15

Boneless breast fried with a pecan flour and served on a house made Belgian waffle, topped with a butter, Crystal hot sauce, maple syrup

### Crabmeat & Brie Omelette – 16

Three egg omelet, fresh claw crabmeat, Monterey jack cheese, creamy brie sauce, plantation potatoes Served with a hot biscuit.

### Chicken Biscuits – 13

Two Buttermilk Biscuits topped with creole seasonings and fried chicken breast. Topped with honey butter and house made pepper jelly. Served with plantation potatoes.

### Grilled Salmon - 17

Fresh salmon topped with a tomato, rosemary confit. Served with baby spinach saute'.

### Crawfish Omelette - 15

Three egg omelette, Louisiana crawfish tails, Monterey Jack cheese and Etouffee sauce. Served with Plantation potatoes.

### Build Your Own Omelette – 12

Three eggs with your choice of ingredients. Served with plantation potatoes and a hot biscuit.

#### Meats

Ham

Bacon

#### Cheeses

Monterey Jack

Cheddar

**Veggies** – onions, sweet pepper, spinach, mushrooms, artichoke hearts

## Waffles

### Belgian – 8

Baked golden, crisp and light with whipped butter and syrup

### Blueberry – 10

Topped with fresh berries and whipped topping

### Chocolate – 10

Belgian waffle with chocolate chips, chocolate syrup and whipped cream

### Add: Side of Bacon (2 strips) – 3

## Sunday Morning Sipping

### **Plantation Bacon Bloody Mary - \$10**

Our take on the classic! Garnished with celery, olives, spicy green beans, pickled okra, lemon, and bacon

### **Under the Oaks - \$9**

Fresh raspberry puree, simple syrup, and Titos over Ice. Garnished with a lemon twist.

### **Spiked Sweet Tea - \$8**

A Southern classic, spiked with Kentucky whiskey

### **Irish Coffee - \$8**

Fresh brewed coffee mixed with a shot and a half of Irish whiskey and cream

### **Bourbon Milk Punch - \$9**

The perfect morning blend of bourbon, half and half, and vanilla

### **French 75 - \$8**

A refreshing drink made with champagne, gin, simple syrup, and lemon

### **Mississippi River Breeze - \$9**

A tropical, refreshing drink made with amaretto, coconut rum, pineapple, cherry, with a fresh orange wedge

### **Bottomless Mimosas - \$16**

**You tell us when!! Made with fresh orange juice and champagne**

Or just one - \$6

## Non-Alcoholic Beverages

**Strawberry Lemonade - \$3**

**Arnold Palmer - \$3**

**Shirley Temple - \$3**

**Bottled Water - \$1.25**

**Tea - \$2.75**

**Coffee - \$2.50**

**Coke, Sprite, Diet Coke - \$2.75**

## Desserts

**White Chocolate Bread Pudding - 6**

**Crème Brulee - 6**

**Pecan Pie - 7**

## Children's Menu

*Children 12 and under, please*

**Fried Chicken finger with fries or pasta – 9**

**Fried Shrimp or Fried Catfish with fries – 11**

**Pasta Alfredo with vegetables – 8**

Prices on this menu are subject to change. Parties of 6 or more are subject to a 20% gratuity.

Ormond Plantation

13786 River Road, Destrehan LA 70047

(985) 764-8004

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