

Brunch

Saturdays & Sundays
FROM 10 AM - 2 PM



COCKTAILS

- HUCKLEBERRY FIZZ**..... \$12
Huckleberry, lemon juice, Hendrick's Gin, seltzer, egg white for the froth
- PRICKLE ME PINK**..... \$12
Prickly pear and ginger, NOËL vodka, citrus juices, topped with club soda
- SATSUMA SUNRISE**..... \$12
Gator Bite Satsuma Rum, lemon, St-Germain, and shake of orange bitters

- MIMOSA FLIGHT**
Wycliff..... \$25
Mumm..... \$45
Bottle of champagne with three assorted juices
- BRANDY MILK PUNCH**..... \$10
Korbel brandy, sweet cream, vanilla, and fresh nutmeg
- MIKE'S BLOODY MARY**..... \$12
Housemade Bloody Mary mix and Tito's vodka
- CAFÉ AU LIT**..... \$12
Café au lait, NOËL vodka, and Tia Maria over ice

TOP OF THE MORNIN'

START YOUR MORNING *with*

- PIMENTO CHEESE BOULETTES (6)**..... \$9.95
Served with pepper jelly sauce.

- ON BEIGNET HILL**..... \$10.95
New Orleans-style beignets dusted with powdered sugar.

ENTRÉES

- MIKE'S BENEDICT (2)**..... \$15.95
Andouille and shrimp patty with poached egg atop a buttermilk biscuit with Creole hollandaise. Served with blackened browns.
- EGGS SARDOU (2)**..... \$13.95
Artichoke cake, poached egg, and Creole hollandaise atop creamed spinach. Served with blackened browns.
- BOUDIN OMELET**..... \$16.95
Fluffy three-egg omelet filled with boudin and pepper jack cheese. Served with blackened browns and LP's buttermilk biscuit.
- CRAB AU GRATIN OMELET**..... \$21.95
Fluffy three-egg omelet, filled with Louisiana crabmeat au gratin. Served with blackened browns and LP's buttermilk biscuit.

- SHRIMP *and* GRITS**..... \$20.95
Mike's Special cream sauce and Louisiana Gulf shrimp, served over Creole cream cheese grits, topped with fried onions.

- BAYOU BREAKFAST**..... \$14.95
Two eggs, black pepper bacon, blackened browns, Creole cream cheese grits, and a buttermilk biscuit.

SIDES

- LP'S BUTTERMILK BISCUITS (2)**..... \$4.95
CREOLE CREAM CHEESE GRITS..... \$3.95
BLACK PEPPER BACON (3)..... \$5.95
BLACKENED BROWNS..... \$3.95
Potatoes, onion, bell pepper, spices
- BEIGNETS (3)**..... \$4.95

- CHICKEN *and* BEIGNETS**..... \$16.95
Bergeron pecan-crust chicken breast with sweet and spicy sauce. Served with New Orleans-style beignets.

- PAIN PERDU (4)**..... \$14.95
French bread soaked in sweet custard batter, griddled and topped with fresh berries. Served with cane sugar syrup and black pepper bacon.

- CANEBRAKE SHORT RIB HASH**..... \$21.95
Blackened potato hash topped with slow-cooked Canebrake short ribs and two fried eggs. Served with a buttermilk biscuit.

- LAGNIAPPE STACK (2)**..... \$16.95
LP's buttermilk biscuits stacked with a fried grit cake, pimento cheese, fried egg, black pepper bacon, and housemade pepper jelly. Served with blackened browns.

- FRIED GREEN TOMATO BLT**..... \$14.95
Fried green tomatoes, black pepper bacon, ripe red tomatoes, lettuce, and Creolaise, stacked on sourdough bread. Served with blackened browns.

- SEASONAL FRUIT PARFAIT**..... \$11.95
Greek vanilla yogurt, fresh fruit, housemade fruit preserves, and pecan granola.

BEVERAGES

- CAFÉ AU LAIT**..... \$4.95
FRESH SQUEEZED ORANGE JUICE..... \$4.95

