

SOUPS AND SALADS

Seafood Gumbo	14
<i>Louisiana Seafood, Scallion Rice</i>	
Death by Gumbo	18
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
Creole Louisiana Snapping Turtle Soup	15
<i>Deviled Quail Eggs, Madeira</i>	
Creole Tomato Lobster Bisque	17
<i>Sofrito, Picada, Country Bread</i>	
House Salad with Crispy Vegetables	12
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Cajun Fried Oyster Salad	15
<i>Crispy Bacon, Blue Cheese Dressing</i>	
Heirloom Tomato and Burrata	18
<i>White Balsamic Peach Sorbet, Thai Basil, Chili Lime Vinaigrette</i>	

APPETIZERS

Beer-battered Crab Beignets	16
<i>Four Rémoûlades</i>	
Fried Quail and Waffle	18
<i>Crystal-glaze, Cane Foie Butter</i>	
Meat Pies	15
<i>Seasonal Filling, Duo of Mustards</i>	
Fire Roasted Oysters	15
<i>Smoked Bienville Butter</i>	
Black Truffle Beef Tartare	18
<i>Pickled Vegetables, Grilled Bread</i>	
Eggs a la Crème	20
<i>Scrambled Eggs, Crab, Smoked Paprika, Cajun Caviar</i>	
Maple Nut Granola	11
<i>Creole Cream Cheese Yogurt, Louisiana Blueberries, Peaches</i>	
Pain Perdu	14
<i>Chef's Seasonal Fruit Inspiration, Whipped Cream</i>	
Creole Cream Cheese Bread Pudding Crème Brûlée	11
<i>Blueberries, Cheesecake, Lemon, Almonds</i>	

A 20% gratuity will be added to all parties of 6 or more.

ENTREES

Breakfast R'evolution	28
<i>Foie Gras and Corn Muffin, Sugar Cured Ham, Poached Eggs, Black Truffle Hollandaise</i>	
Boudin Scotch Egg	24
<i>Frisee Salad, Grilled Duck Bacon, Creole Mustard Vinaigrette</i>	
Eggs Homard	33
<i>Lobster, Brioche, Red Pepper Hollandaise, Tomato Concasse, Lobster Demi-Glace</i>	
Debris Grillades and Gravy	24
<i>Short Ribs, Pimento Cheese Grits, Baked Egg</i>	
Deep Dish Quiche	23
<i>Seasonal Salad & Preparation</i>	
Jumbo Lump Crab Cakes	30
<i>Prosciutto, Wilted Spinach, Red Pepper Cream</i>	
French Onion Dip	23
<i>Sliced Short Rib, Baguette, Gruyere, French Onion Soup</i>	
Steak & Potatoes	31
<i>Tournedos, Mushroom & Marrow Hash, Béarnaise</i>	

SIDE DISHES

Apple Smoked Bacon	6	R'evolution Breakfast Sausage	6
Calabrian Potatoes	5	Pimento Cheese Stone Ground Grits	6
Sautéed Jumbo Gulf Shrimp	8	Sautéed Maine Lobster Meat	22
Crème Fraîche Biscuits	6	Soft Scrambled Eggs	8
<i>Seasonal Jam, Butter</i>		<i>Truffle, Toast Points</i>	
Foie Gras Hashbrown	7	Eggs	4
<i>Crème Fraîche, Fine Herbs</i>		<i>Fried, Poached, Scrambled</i>	

A 20% gratuity will be added to all parties of 6 or more.