

## SOUPS AND SALADS

<b>Seafood Gumbo</b>	<b>14</b>
<i>Louisiana Seafood, Scallion Rice</i>	
<b>Death by Gumbo</b>	<b>18</b>
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
<b>Creole Louisiana Snapping Turtle Soup</b>	<b>15</b>
<i>Deviled Quail Eggs, Madeira</i>	
<b>Crawfish Bisque</b>	<b>15</b>
<i>Trinity Salad, Creole Cream Cheese Crema</i>	
<b>House Salad with Crispy Vegetables</b>	<b>12</b>
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
<b>Cajun Fried Oyster Salad</b>	<b>15</b>
<i>Crispy Bacon, Blue Cheese Dressing</i>	

## APPETIZERS

<b>Fire Roasted Oysters</b>	<b>15</b>
<i>Smoked Bienville Butter</i>	
<b>Beer Battered Crab Beignets</b>	<b>16</b>
<i>Four Rémoulades</i>	
<b>BBQ Shrimp Cocktail</b>	<b>13</b>
<i>BBQ Vinaigrette, Grilled Lemon</i>	
<b>Smoked Gulf Fish</b>	<b>18</b>
<i>Sweet Potato Blini, Avocado Crema, Spicy Cajun Caviar</i>	
<b>Fried Quail and Waffle</b>	<b>18</b>
<i>Crystal-glaze, Cane Foie Butter</i>	
<b>R'evolution Pastry Basket</b>	<b>16</b>
<i>Daily Selection of Breakfast Pastries</i>	
<b>Maple Nut Granola</b>	<b>11</b>
<i>Creole Cream Cheese Yogurt, Cinnamon Roasted Pineapple, Toasted Coconut</i>	
<b>Egg Sardou</b>	<b>14</b>
<i>Seafood Dressing, Shirred Eggs, Spinach Crema, She Crab Hollandaise</i>	
<b>Eggs a la Crème</b>	<b>20</b>
<i>Scrambled Eggs, Crabmeat, Smoked Paprika, Cajun Caviar</i>	
<b>Pain Perdu</b>	<b>14</b>
<i>Chef's Seasonal Fruit Inspiration, Whipped Cream</i>	
<b>Creole Cream Cheese Bread Pudding Crème Brûlée</b>	<b>11</b>
<i>Blueberries, Cheesecake, Lemon, Almonds</i>	

## ENTREES

<b>Breakfast R'evolution</b>	<b>28</b>
<i>Foie Gras and Corn Muffin, Sugar Cured Ham, Poached Eggs, Black Truffle Hollandaise</i>	
<b>Breakfast Flatbread</b>	<b>22</b>
<i>Sausage Gravy, Bacon, Spinach, Tomatoes, Baked Egg, Cheddar Cheese</i>	
<b>Gulf Fish and Grits</b>	<b>28</b>
<i>Shrimp Crusted, Chef John Folse's Stone Ground Blue Grits, Sauce Piquante</i>	
<b>Jumbo Lump Crab Cakes</b>	<b>30</b>
<i>Prosciutto, Wilted Spinach, Red Pepper Cream</i>	
<b>"Duck in a Pond"</b>	<b>26</b>
<i>Toasted Brioche, Duck Egg, Confit Salad, Charred Orange Vinaigrette</i>	
<b>Debris Grillades and Gravy</b>	<b>24</b>
<i>Short Ribs, Pimento Cheese Grits, Baked Egg</i>	
<b>Boudin Scotch Egg</b>	<b>24</b>
<i>Frisee Salad, Grilled Duck Bacon, Creole Mustard Vinaigrette</i>	
<b>Steak Frites</b>	<b>36</b>
<i>Chimichurri Hanger Steak, Truffle Fries, Lemon Aioli</i>	

## SIDE DISHES

<b>Apple Smoked Bacon</b>	<b>6</b>	<b>R'evolution Breakfast Sausage</b>	<b>6</b>
<b>Calabrian Potatoes</b>	<b>5</b>	<b>Pimento Cheese Stone Ground Grits</b>	<b>6</b>
<b>Sautéed Jumbo Gulf Shrimp</b>	<b>8</b>	<b>Sautéed Maine Lobster Meat</b>	<b>14</b>
<b>Crème Fraîche Biscuits</b>	<b>6</b>	<b>Soft Scrambled Eggs</b>	<b>8</b>
<i>Seasonal Jam, Butter</i>		<i>Truffle, Toast Points</i>	
<b>Duck Fat Hash</b>	<b>7</b>	<b>Eggs</b>	<b>4</b>
<i>Crème Fraîche, Chives</i>		<i>Any Style</i>	

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