

# 3<sup>RD</sup>

## BLOCK DEPOT

KITCHEN + BAR

### BURLESQUE BOTTLES + HOOCH

**BOTTLE SPECIAL**

veuve clicquot brut  
"yellow label"  
champagne, france \$95

**HOOCH PUNCH**

served in a giant flask to share  
Big Hooch \$45, Little Hooch \$25  
Bottomless Bella Bellinis \$25

## STARTERS

### TRADITIONAL CAJUN GUMBO

chicken, andouille, warm  
potato salad

### 3RD BLOCK HOT CHICKEN

smoked gouda grits,  
crispy pork belly

### WATERMELON SALAD <sup>GF</sup>

arugula, watermelon,  
cucumber, feta, crystal  
pulp, serrano/lime  
vinaigrette

## BURLESQUE BRUNCH

2-course brunch menu: price  
of entrée, includes starter

### BANANAS FOSTER FRENCH TOAST 26

brioche bread, brandy milk  
punch, banana, caribbean  
rum, cinnamon, brown sugar

### BOUDIN BENEDICT 32

brioche toast, boudin,  
tasso + poblano hollandaise,  
molasses brussels, chopped  
bacon

### COCHON DE LAIT HASH BOWL <sup>GF</sup> 34

two eggs any style, 3rd  
block hash, 16 hour smoked  
pork

### PECAN CRUSTED GULF FISH 35

sweet corn rice, baby  
spinach, sauce vin blanc,  
tomatoes

### VEGETABLE FRITTATA 26

acorn squash, confit tomato,  
roasted mushrooms, asparagus,  
parmesan, spinach, balsamic  
vinaigrette

### BRUNCH SURF + TURF <sup>GF</sup> 32

cochon de lait, crispy  
oysters, soft scrambled eggs,  
charred peppers, bbq onions,  
flour tortillas

### STEAK + EGGS 36 <sup>GF</sup> 36

5oz. beef strip steak, garden  
vegetable hash, hen's eggs,  
creole horseradish cream

Any groups of six guests or larger are  
subject to an automatic 18% gratuity

### SMOKED SALMON ON BABY FIELD GREENS

pickled peppers, onion,  
tomato, dill emulsion

### ARTISAN CHEESE PLATE

assorted seasonal cheeses,  
pickles, nuts, fruit

### SHRIMP & TASSO CORNDOGS

crystal hot sauce beurre  
blanc, pepper jelly, pickled  
okra

## BRUNCH BOOZE

### 3RD BLOCK BLOODY MARY 12

fresh vegetables, spices,  
just the right amount of  
heat

### BELLA BLUE 14

tanqueray gin, cynar,  
grapefruit, rosemary,  
bubbles

### LONDON FOG LIFTER 13

brandy, earl grey, honey,  
milk

### THE GRAND DUCHESS 14

a tribute to our friend  
chris owens: empress gin,  
grapefruit cordial, lemon  
juice, rose water, sparkling  
wine

### SICILIAN SUNRISE 14

orange-infused vodka,  
aperol, campari, fresh  
orange juice

### PIMM'S CUP 13

pimm's no. 1, lemon juice,  
seasonal fruit, soda

## SWEETS

### PEACH COBBLER BREAD PUDDING 9

house churned bourbon  
vanilla ice cream

### CHICORY COFFEE CHOCOLATE PANNA COTTA <sup>GF</sup> 10

orange tuile

### TRADITIONAL WARM BEIGNETS 6

powdered sugar,  
steen's cane caramel sauce

# BRUNCH MENU