Sunday from 11:00AM-3:00PM

GS + EGGS BURLESQUE BRUNCH

STARTERS

WARM CRAWFISH DIP 15

served warm with crostinis

3RD BLOCK DEBRIS FRIES ^{GF} 12

smoked cochon de lait, pork
jus gravy, pepper jack cheese,
piquillo pepper crema

ARTISAN CHEESE PLATE 25

assorted seasonal cheeses, pickles, nuts, fruit

SMOKY BRUSSELS SPROUTS of 12

parmesan cheese, smoky honey aioli

GUMBO + SALADS

TRADITIONAL CAJUN GUMBO

chicken, andouille, warm potato salad

WATERMELON SALAD GF 12

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

CREOLE CAESAR SALAD

crisp romaine lettuce, grated parmesan cheese,

- + grilled chicken 5
- + grilled shrimp 8

LUNCH LIBATIONS

BUILD YOUR OWN BELVEDERE

choose your belvedere flavor:

organic blackberry +
lemongrass
organic pear + ginger
organic lemon + basil

choose your bubbles:

Schweppes Tonic, Club Soda Fever Tree Ginger Beer Fever Tree Elderflower Tonic Fever Tree Sparkling Pink

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

ENTRÉES

3RD BLOCK BACON BURGER

8oz blend of ground brisket
and chuck, nueske's bacon,
cheddar cheese, lettuce,
tomato, red onion, fries

GULF FISH TACOS (2)

blackened gulf fish, creole slaw, sweet corn aioli

12

12

8

15

12

16

6

5

GULF SHRIMP TACOS (2)

blackened gulf shrimp, creole slaw, sweet corn aioli

GARDEN TACOS (2)

bell peppers, yellow onion, creole slaw, sweet corn aioli

FRIED CHICKEN SANDWICH

andouille crusted, crystal
hot sauce mayo,
creole slaw, fries

SMOKED PORK CUBAN

16-hour smoked pork, swiss
cheese, creole mustard,
dill pickles

DEBRIS PO' BOY

smoked cochon de lait, pork
jus gravy, lettuce, tomato,
red onion, pickles, fries

ADD-ONS

CAJUN FRIES GF

comeback dipping sauce

CRACKLINS

13

because they're good

HOUSE MARINATED OLIVES

mediterranean olives, red
pepper, rosemary, garlic,
lemon

LUNGHMENU