

family style brunch menu #2
\$30 per person

STARTERS TO SHARE

THE DEVIL'S EGGS

free range yard eggs, chipotle pickled-onion filling,
louisiana remoulade

BBQ SHRIMP & GRITS

gulf shrimp smothered with our tomato worcestershire 'BBQ'
sauce over classic slow cooked Anson Mills grits, grilled garlic
bread mop

GO GREEN

FLIER'S WARM NAPA CABBAGE SALAD

hickory somked bacon, mushrooms, crumbled bleu cheese, napa cab-
bage, warm red wine vinaigrette, house made garlic-ciabatta crouton
- vegetarian option

CAJUN CON-FUSION

FARMERS' MARKET SCRAMBLE

egg white scramble with english peas, corn, asparagus,
roma tomatoes, garlic, mushrooms, fresh basil,
lacinato kale, and fromage blanc

GREEN & RED CHICKEN CHILAQUILES

free range chicken & white corn tortilla chilaquiles, smashed avo-
cado, fried yard egg, red chile sauce, green tomatillo sauce, crema,
crispy jalapeno

BANANAS FOSTER FRENCH TOAST

whipped chantilly cream cheese, candied pecans, organic summer
berries, bananas, classic foster sauce of brown sugar, butter, rum, cin-
namon and banana liqueur

SIDE BITES

traditional cornbread with honey
nola breakfast potato gratin
seasonal fruit

SAUCY'S SWEETS

BEIGNETS DU NOLA

rustic doughnuts blasted with a n'awlins cinnamon-sugar snowstorm,
drizzled with warm chocolate-caramel fudge