

family style brunch menu #1
\$24 per person

STARTERS TO SHARE

THE DEVIL'S EGGS

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

COUNTRY AVOCADO TOAST

smashed avocado, pickled red onion, cherry tomato,
and goat cheese

GO GREEN

FLIER'S WARM NAPA CABBAGE SALAD

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

CAJUN CON-FUSION

FARMERS' MARKET SCRAMBLE

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

GREEN & RED CHICKEN CHILAQUILES

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

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