

# THREE COURSE BRUNCH

44 per person

1

## **BANANAS FOSTER FRENCH TOAST**

vanilla bean caramelized bananas, banana liqueur,  
french baguette, candied walnuts,  
dark rum cinnamon caramel

2

## **BLACKENED CHICKEN & CRAWFISH HASH**

yukon gold potatoes, creole cherry tomatoes, roasted  
mushrooms, holy trinity, scallion, parsley,  
lemon artichoke hollandaise

3

## **BEIGNETS**

toasted pecan pralines, cafe au lait sauce

## **RECOMMENDED WINE PAIRING**

grenache/cinsault/syrah/vermentino **WOLFFER ESTATE**  
*summer in a bottle*, cotes de provence, france 2022 15

## **SPECIAL COCKTAIL**

### **SANGRIA #3**

figenza fig vodka, giffard triple sec, orange,  
dry red wine, assorted fruit. \$14



COUNTER  
CULTURE