

All-American Morning

- Classic American Heartland** 14.⁹⁵
two eggs with brabant potatoes, choose apple-smoked bacon, link sausage, or canadian bacon and toast or biscuit
- NOLA-Style Grits Bowl (GF)** 15.⁹⁵
creamy grits, chunky bacon, cheddar cheese and a poached egg
- Bonvoy Breakfast** 12.⁹⁵
overnight oats, cold cereal or housemade granola with fresh berries or bananas, skim milk and choice of toast or biscuit

DAILY BRUNCH *(served til 12 pm)*



Eye-Openers

- Craft Tavern Bloody Mary** 11.⁹⁵
vodka, spicy green been
- Mimosa** 11.⁹⁵
brut cuvée sparkling, freshly squeezed oj
- Screwdriver** 11.⁹⁵
vodka, freshly squeezed oj

ask about bottle service!

crafted batch **COCKTAILS**

- The Southern Belle** 8
light rum, amaretto, pineapple juice
- The Bourbon Smash** 8
kentucky bourbon, long island iced tea, sour mix

served **ALL DAY** every day
BEIGNETS

- Traditional Beignets** 3.⁹⁵
three-count
- Beignet Bites** 4.⁹⁵
powdered or cinnamon sugar

etc. etc. etc.

- Housemade Granola Parfait** 11.²⁵
seasonal fruit, granola, yogurt, local honey

- Overnight Oats** 10.⁹⁵
yogurt, milk and vanilla

- Southern Grits (GF)** 5.²⁵

- Applewood Smoked Bacon (GF)** 7.²⁵

- Homemade Biscuit and Seasonal Jam** 8.⁹⁵

- Beignet & Sawmill Gravy** 9.⁹⁵
savory beignet smothered with country gravy add poached egg + 2

- Avocado Toast** 14.⁹⁵
bacon, avocado toast & poached egg

Craft Breakfast Classics

- Breakfast Burrito** 11.⁹⁵
sausage, brabant potatoes, cheddar cheese
- Huevos Rancheros** 14.²⁵
black beans, tortillas, house salsa, cheddar cheese
- Salmon Breakfast Bagel** 15.⁵⁰
smoked salmon dip, arugula, tomato, red onion
- Smothered Shrimp and Grits** 21.⁹⁵
stewed shrimp, southern grits
- Breakfast Burger** 18.²⁵
100% certified angus beef, cheddar, choice of egg, tomato, avocado
- Steak and Eggs** 21.⁹⁵
center cut top sirloin, sunny eggs, brabant potatoes
- Spinach, Veggie & Egg White Scrambler (GF)** 12.⁹⁵

- Crawfish + Egg Beignets** 15.⁹⁵
LK original, crawfish cream sauce, beignet, poached egg

- All-American Beignet-Wich** 12.²⁵
scrambled eggs, sharp cheddar, hickory bacon, grilled tomato

- Fried Chicken & Waffles** 17.⁹⁵
hickory bacon-studded, pepper jelly maple syrup

- Eggs Benedict** 15.²⁵
classic eggs benedict built over an english muffin

- Crab Cake Benedict** 18.⁹⁵
louisiana crabmeat, tabasco hollandaise

- Cajun Scrambler (GF)** 16.²⁵
alligator-crawfish sausage, bacon brabant potatoes

Waffle Builder

- Simple Waffle** 10.²⁵
honey butter add-ons - blueberries, pecans, chocolate chips, strawberries + 2 each

- Bananas Foster Waffle** 13.⁹⁵
cinnamon whipped cream and caramel honey butter

**LUNCH +
DINNER**
(served from 11am)

SOCIALS & SMALL PLATES

Parmesan Truffle Fries <i>truffle oil, parmesan</i>	11. ⁹⁵	Tavern Flatbread <i>red sauce, pepperoni, tomatoes, mozzarella</i>	14. ²⁵
Crawfish Cornbread Skillet	13. ⁹⁵	Crab Cake Sliders (2) <i>hawaiian rolls</i>	17. ⁹⁵
Firecracker Shrimp Toss <i>spicy citrus aioli, toasted sesame-soy glaze, cabbage slaw</i>	16. ²⁵	Loaded Pork Nachos <i>cheddar, pepper jack, jalapeno-poblano relish</i>	16. ⁹⁵
Crawfish Beignet Bites	11. ⁹⁵	Pecan Smoked Chicken Wings (8) <i>butler county white bbq</i>	15. ⁹⁵
NOLA Tot Debris <i>tavern tater tots topped with slow-cooked shredded roast beef, bacon ranch drizzle</i>	15. ²⁵	Spinach Artichoke Dip <i>tortilla chips & pico</i>	13. ⁹⁵

**BUILD YOUR LEGACY |
The Tavern Burger | 14.⁹⁵**

100 % certified angus beef served with fries

CHOOSE YOUR TOPPINGS:
ketchup - BBQ - cheese - mayo - tomato
red onion - mustard - pickles - lettuce

EXTRA ADD ONS: +2 EACH
mushrooms - avocado - bacon - caramelized onions
blue cheese - roasted peppers - fried egg

SOUP & SALADS

Gumbo <i>chef's special</i>	8. ⁹⁵ / 10. ⁹⁵
Legacy Crab & Corn Bisque (GF) <i>house specialty</i>	9. ⁹⁵ / 11. ⁹⁵
Crafted Caesar <i>signature proprietary dressing, romaine-mix add grilled chicken for 6</i>	12. ⁹⁵
Seared Tuna <i>seared #1 grade ahi, avocado, mango, macadamia nut, ginger-lime dressing</i>	19. ⁹⁵
Shrimp Louie Wedge (GF) <i>tomato, avocado, remoulade and bacon dressing</i>	18. ⁹⁵
Buffalo Chicken <i>honey-glazed hot sauce, avocado, egg, blue cheese, smoky-bacon ranch</i>	16. ⁹⁵

HANDHELDS & PLATES

King of All Roast Beef Po'boys <i>enough said!</i>	15. ⁹⁵	Redfish St. Charles <i>asparagus, baby bello, garlic herb butter, crawfish cornbread</i>	28. ⁹⁵
NOLA Fried Shrimp Po'boy <i>fresh gulf shrimp, seasoned and fried golden, new orleans "dressed"</i>	18. ⁵⁰	Shrimp Breaux Bridge Pasta <i>louisiana shrimp, penne, spicy cream sauce</i>	23. ²⁵
Garden District Club <i>bacon, turkey, ham, cheddar, swiss, mayo, tomato</i>	16. ⁹⁵	Fried Chicken & Waffles <i>hickory bacon-studded, pepper jelly maple syrup</i>	17. ⁹⁵
Bayou Chicken Sandwich <i>the original spicy chicken sandwich, subtle heat and all flavor, housemade slaw, pickles</i>	17. ⁹⁵	Brick Chicken <i>1/2 herb chicken roasted crispy, and au juis</i>	21. ²⁵
BBQ Pulled Pork Sandwich <i>slow cooked house seasoned pork, brioche bun, housemade slaw</i>	14. ⁹⁵	Braised Short Rib <i>tender beef short rib braised with red wine, with rich demi-glase sauce</i>	25. ⁹⁵
Grilled Gulf Fish Sandwich <i>seasonal fresh selection, brioche bun, and dressed</i>	17. ⁹⁵	Steak Frites <i>center cut top sirloin, maître d'butter, fancy fries</i>	32. ⁹⁵

* There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. **Notify us of any food allergies or dietary restrictions. Many menu items can be made GF, just talk to your server about your options.**