

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}