

Brunch Menu

< Varnedoe's, 2/2008 >

Appetizers

BBQ Shrimp

8

*New Orleans style BBQ shrimp (shell on) set over smoked Gouda cheese grits and garlic
croustades*

Varnedoe Escargot

7

*Fresh vineyard snails, lime pecan roasted garlic butter sauce, tomato jam, phyllo dough, and
Asiago and Goat cheese*

Frog Legs

8

*Five fried frog legs tossed in a Bergeron pecan garlic lime butter sauce and topped with red onion
tasso jam*

Fried Green Tomatoes

10

*Served on a bed of baby spinach and topped with jumbo lump crabmeat preserves and red onion
tasso preserves*

Soup of the Day

3-6

Salads

Old School Wedge

6

*Wedge of ice-cold Iceberg lettuce with homemade blue cheese dressing, caramelized red onions,
marinated tomatoes and buttered croutons topped with cracked black pepper*

Heirloom Tomato and Mozzarella

7

*Local tomatoes, water Mozzarella, cracked pepper, crumbled blue cheese, balsamic vinaigrette and
pureed basil*

New Orleans House Salad

6

*Assorted greens with pickled okra, grape tomatoes, and spicy croutons tossed in apple bacon
balsamic vinaigrette*

Entrees

NOLA Beef

32

*Grilled 16 oz. bone-in ribeye topped with two poached eggs and served with shallot crushed Yukon
gold potatoes, sautéed baby carrots and asparagus, blue cheese demi, tomato jam and Andouille
hollandaise sauce*

Pain Perdue

9

French bread french toast topped with homemade whipped cream and fresh strawberry coulis

Omelet of the Day

10

*Crawfish and smoked sausage with boursin cheese topped with Pernod red sauce and served with
asparagus and fried Yukon gold potatoes*

Asian Cajun tuna

21

*House made Asian spiced 6oz tuna steak set atop crawfish stir fry risotto and sesame sautéed
baby spinach topped with a cucumber salad and a sushi roll with wasabi aioli and a sweet soy
reduction*

Fried Seafood Platter

18

Cornmeal crusted and crispy fried catfish, shrimp, oysters, and frog leg served with french fries, tartar, and cocktail

Double Down Pork

20

Grilled and smoked double cut pork chop topped with two poached eggs and served with roasted sweet corn grits, stewed collards, cider demi, Andouille hollandaise and fried sweet potatoes

Chicken Mr. Gray

17

Lemon, herb, and smoked garlic marinated and roasted chicken breast set atop jambalaya risotto, fried eggplant round and a New Orleans Provencal sauce and topped with a marinated garden vegetable salad

Roasted Duck Acadian

25

Crisp duck confit and duck breast glazed in cinnamon and Steens cane syrup and roasted then set atop praline sweet potatoes, stewed collards, orange Steens demi glace, sweet and spicy peach jam, and fried sweet potatoes

Desserts

Please ask your server for a list of our desserts

3 - 5

Corkage Fee \$10 ☞ Split Entrée Charge \$2

20% May Be Added To Parties of 6 or More Guests ☞ We will separate checks for 10+ guests at 25% gratuity

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