

### MAKE IT A **Champagne Brunch**

**Bottle of Stellina di Notte Prosecco 20**  
*with any brunch entrée*

served with a carafe of juice  
orange, ginger peach, ruby red grapefruit

## ENTRÉES

**Crab Cake Benedict 19.75**  
double-smoked bacon, frisée, brioche, hollandaise, togarashi

**Market Vegetable Frittata 14.25**  
shiitake, red bell peppers, spinach, cheddar, tomatoes, chili verde, grilled toast

**Crispy Breakfast Tacos 14.50**  
chorizo egg scramble, avocado crème, pico de gallo, cotija cheese

**Regular Breakfast 13.75**  
two organic eggs, two bacon, smashed potatoes, toast

**Banana Pecan French Toast 12.50**  
brioche, caramelized bananas, toasted pecans

**Polenta, Pork & Eggs\* 15.25**  
creamy polenta, roasted pork, poached eggs,  
shiitake, frisée, cotija cheese

## Oyster Shooters \$8

**The Point Shooter\***  
house bloody mary mix  
your choice of: vodka, gin, tequila, mezcal

**Sake Oyster Shooter\***  
ponzu, cucumber, shallot, sesame oil, rice vinegar

## MORNING LIBATIONS

**Awake in NOLA Time 12**  
bullet rye, st. george nola, chai orgeat, coffee, cream

**Morning Martini 12**  
vodka, berries, st-germain, mint

**Bloody Mary 11**  
house bloody mary mix, togarashi, shishito pepper