



*The Bistro*  
*at Maison de Ville*

## SUNDAY BRUNCH

*10 am - 2 pm*

### STARTERS

Soupe du Jour	\$ 8.00
Armagnac Scented Grilled Grapefruit	\$ 7.00
Paneed Eggplant and Grilled Vegetable Napoleon	\$ 9.00
Alligator Sausage, Fontina, Spinach and Maple Waffles	\$ 11.00
Flash Fried Louisiana Oyster "Bloody Mary" Cocktail	\$ 12.00

### SALADS

Seasonal Mixed Greens and Roma Tomatoes served with a Smoked Red Pepper Vinaigrette	\$ 7.00
B.L.T. Salad, Frisee, Apple Smoked Bacon, Tomatoes and Hard Cooked Eggs served with a Creamy Aioli Vinaigrette	\$ 8.00
Semolina Crusted Calamari Caesar served with Shaved Reggiano Parmesan	\$ 9.00
Petit Tian of Louisiana Catfish, Fresh Spinach Leaves, Imported Roquefort with a Warm Andouille Creole Vinaigrette	\$ 9.00

### ENTREES

Pancake "Pops," Sausage and Pancake Skewers served with Sweet Butter and Syrup	\$ 13.00
Eggs "With," Two Fresh Eggs Cooked to Order with a choice of Grits, Creole Hash Browns or Frites, and Grilled Ham, Bacon or Andouille	\$ 15.00
<i>or</i>	
with a 5 ounce N.Y. Strip Grilled to Order	\$ 24.00
Omelet du Jour served with Yam Home Fries and Mixed Greens	\$ 15.00
Leek and Apple Smoked Bacon Cream Baked Eggs served with Creole Hash Browns	\$ 14.00
"Pain Perdu Monte Cristo" French Toast Sandwich with Ham, Currant Jelly, and Smoked Gouda	\$ 16.00
Frog Leg Grillades and Grits served with Bacon and Cheddar Grits	\$ 17.00
Smoked Duck "P.B.J.," Duck Breast, Spicy Peanut Sauce, Pepper Jelly and Fontina with Frites	\$ 17.00
House Smoked Salmon Cake and Poached Eggs, Sautéed Spinach, Louisiana Crawfish Béarnaise and Yam Home Frites	\$ 19.00