



Brunch – January 3, 2010

Small Plates

BBQ Shrimp – Louisiana Abita barbecue shrimp/ roasted garlic and aged cheddar grits/ poached egg/ red bell pepper jam/ sage butter - \$12

Fried Green Tomatoes – crispy green tomatoes/ spicy boiled shrimp/ horseradish remoulade/ balsamic pudding/ jumbo lump blue crab/ tasso and red onion preserves - \$13

Flat Bread – garlic/ olive oil/ Yukon gold potatoes/ crisp porkbelly/ caramelized brussle sprout/parmesan - \$10

Duck Confit – charred green onion and crimini risotto/ blackberries - \$14

Restoratives

Soup du Jour – (Cup \$5 / Bowl \$7)

Salads

Varnedoe House Salad – mixed greens/ sweet and spicy pecans/ blue cheese/ pickled okra/ roasted shallot, bacon and balsamic vinaigrette - \$6

Spinach and Oyster – baby spinach/ crispy Tabasco marinated oysters/ dry sherry and saffron vinaigrette/ Brown Butter Powder/ Goat Cheese - \$14

Acorn Squash – roasted acorn squash/ roasted red beets/ sour granny smith apples/ thyme/ walnut and Steens vinaigrette/ parmesan cheese - \$9

Large Plates

Pork Tenderloin – crawfish and mushroom fricassee/ rutabaga puree/ pickled fennel/ egg yolk - \$16

Omelet – tomato/ shallots/ house smoked ham/ asparagus/ aged cheddar grits/ pickles - \$12

Fish of the Day – pan roasted fish/ roasted rutabaga/ braised lilies/ pickled red beets/ crabmeat and chive cream - \$22

Chicken – fall herb crusted bone in Ashley Farms chicken breast/ pearl onion braised green lentils/ basmati rice puree/ wild mushroom cracker- dry sherry reduction - \$19

Grits and Grillades – aged cheddar grits/ red wine braised pork and beef/ andouille/ tomato preserves/ rosemary - \$14

Beef Tournedo – crab cake/ creole mustard buerre blanc/ parsley puree/ leek pickles/ bacon - \$33