

BOUCHERIE

Sunday Brunch, May 7th 2017

First

Charred & Chilled Broccoli Salad

with Blue Cheese, House Cured Bacon, Avocado,
Fried Pecans & Poppy Seed Vinaigrette \$9

Higgins' Crab

& Fried Green Tomato Remoulade

with Avocado & Jeannette Street Micro Greens \$14

Smoked Tomato Soup

with Grilled Cheese Croutons \$9

Grilled Caesar

with Parmesan Reggiano & Basil Croutons \$7

add Grilled Shrimp \$6

Silver Dollar Pancakes

with Louisiana Strawberries, Cane Syrup,
& Vanilla Bean Whip Cream \$9

Fresh Cut French Fries

with Garlic Butter & Parmesan Reggiano \$6

Second

New Orleans Style BBQ Scallops

with Louisiana Stone Ground Grits \$22

Buttery Biscuit

& Smoked Wagyu Brisket

with Collard Greens, Sauce Choron & Poached Egg \$21

Grilled Pork Flank Grillades

with Cheesy Polenta & Poached Egg \$18

House Made Coppa

& Parmesan Quiche

with Jeannette Micro Greens & Chewy Flatbread \$15

Duck Confit & Pain Perdu

with Sticky Date Toffee & Smoked Powdered Sugar \$18

Cox Farms

Dry Aged Beef Burger

with Canadian Bacon, Sauce Choron, Fried Egg
& Skillet Potatoes \$16

Sides

House Smoked & Cured Bacon \$6

Pimento Cheese Grits \$6

Spicy Breakfast Sausage Patty \$6

Skillet Potatoes \$5

Biscuit \$3

Eggs: *Any Style*

Desserts

Krispy Kreme Donut Bread Pudding \$7

House Made Ice Cream \$5

Thai Chili Chocolate Chess Pie \$8

Bubbly Bar Sidecars

\$8 Per Glass with Your Choice of 1 Bubbly Sidecar

\$5 Single Sparkling Refill

(Because We're Generous With The Juice)

\$30 For A Bottle of Brut Sparkling Wine & All 4 Sidecars

OJ Sidecar

Mimosa with Fresh Squeezed Orange Juice

Bellini Sidecar

Fresh Puréed Ponchatoula Strawberries

Spritzer Sidecar

Bourbon & Fresh Squeezed Lemon

Poinsettia Sidecar

Cranberry Juice with Clear Creek Cranberry Liqueur

Libations

Brandy Milk Punch

VSOP Cognac, Toasted Oak Soaked Milk, Nutmeg \$12

Corpse Reviver #2

Gin, Cointreau, Lillet Blanc,

Lemon Juice, St. George Absinthe \$12

French Truck Flip

French Truck Coffee Infused Cocchi Vermouth Di Torino,
Irish Whiskey, Cream \$11

Sazerac

Rye Whiskey, St. George Absinthe

Peychaud's & Angostura, Lemon Twist \$11

Pimm's Cup

Pimm's No.1, Muddled Cucumber,

Simple syrup, Lemon, Ginger Ale \$10

Bloody Mary Variations

Pale Mary

Pale Ale, Vodka, Lemon, Tomato & Spices \$10

Stout Mary

Milk Stout, Vodka, Tomato & Spices \$11

Boucherie Bloody Mary

Vodka, Tomato & Spices \$10

Juice & Coffee

French Truck Coffee \$3

Iced Jasmine Green Tea \$2.50 // Soft Drinks \$2

Fresh Squeezed Orange Juice \$6

Executive Chef Nathaniel Zimet

General Manager James Denio

Bar Manager Jordan Odom

Boucherie

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