

# BOUCHERIE

Sunday Brunch, May 4<sup>th</sup> 2017

## First

### Charred & Chilled Broccoli Salad

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

### Grilled Swordfish

with Roasted Summer Squash  
& Basil Buttermilk Dressing \$12

### Smoked Tomato Soup

with Grilled Cheese Croutons \$9

### Grilled Caesar

with Parmesan Reggiano & Basil Croutons \$7  
add Grilled Shrimp \$6

### Silver Dollar Pancakes

with Macerated Blueberries, 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

### Three Cheese

### & Chanterelle Mushroom Quiche

with Parmesan, Ricotta, Mozzarella,  
Jeannette Street Micro Greens & Fried Okra \$15

### Crawfish Biscuit Benedict

with House Cured Ham, Poached Egg  
& Crawfish Hollandaise \$18

### Sweet Tea Brined & Fried Duck Breast

with Deviled Egg Salad & Heirloom Tomatoes \$24

### 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

Comari & Fresh Squeezed Grapefruit

### 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

Porter, 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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Events Coordinator Amanda Cronin

Private Dining & Special Events:

Jeannette

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[www.boucherie-nola.com](http://www.boucherie-nola.com)

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