# ROUX & BREW

### Seafood & Steak House

### SALADS

# **ICEBERG WEDGE**

Boiled egg, grape tomatoes, pickled red onions, hickory bacon, blue cheese dressing, balsamic drizzle Add Chicken 8 • Shrimp 9 • Salmon 14 • Fried Oysters 14

### **CAESAR SALAD**

Romaine lettuce, parmesan cheese, house-made croutons, Caesar dressing Add Chicken 8 • Shrimp 9 • Fried Oysters 14

#### **HOUSE SALAD**

Romaine lettuce, grape tomatoes, cucumbers, red onions, choice of dressing Add Chicken 8 • Shrimp 9 • Fried Oysters 14

### 9

9

**CRAB CAKES** Lump crab, Panko encrusted, fried, mixed greens, grape tomatoes, red onions, cucumbers,

Creole tomato glaze drizzle, choice of dressing

Grilled or pan-seared salmon, romaine lettuce,

**SALMON CAESAR OR HOUSE SALAD** 

### **ZYDECO SHRIMP**

choice of dressing

19

18

17

23

23

Fried shrimp tossed in our honey Sriracha sauce, mixed greens, red onions, grape tomatoes, cucumbers, choice of dressing

Buttermilk Ranch • Creole Ranch • Honey Mustard • Italian • Caesar • Balsamic Vinaigrette • Strawberry Vinaigrette Oil & Vinegar • Creamy Blue Cheese • 1000 Island • Ponchatoula Pepper Jelly

### SOUPS

#### **CHICKEN & ANDOUILLE GUMBO**

White rice and French bread Cup 7 Bowl 11 ADD A CUP OF GUMBO TO ANY ITEM 6

## **RED BEANS AND RICE**

White rice and French bread Cup 6 Bowl 9

### **CRAWFISH ÉTOUFFÉE**

White rice and French bread Cup 10 Bowl 15

ADD A CUP OF ÉTOUFFÉE TO ANY ITEM 9

### **BURGERS**

Served with our Creole potato salad, parmesan garlic aioli, lettuce, tomato, pickle

#### **BACKYARD BURGER**

Cheddar cheese, hickory smoked bacon, our whiskey BBQ sauce.

#### **BOUDIN BURGER**

White cheddar cheese, Creole boudin, red onion marmalade, our Creole ranch.

#### 17 **FARMER BURGER**

American cheese, hickory smoked bacon,

a fried egg.

**ZYDECO BURGER** 

White cheddar cheese, hickory smoked bacon, our honey Sriracha sauce.

### **BACKYARD CHICKEN SANDWICH**

17

Fried (or grilled), Cheddar, hickory smoked bacon, our whiskey BBQ sauce on bun.

### SIDES

Creamed Spinach • Garlic Whipped Potatoes • Smothered Green Beans • Sautéed Vegetables Rice Pilaf • Sweet Potato Fries • Creole Potato Salad • Andouille White Cheddar Grits

### SATURDAY BRUNCH 10:00 - 3:00 PM

(Regular Menu Available All Day)

### **ROUX BRUNCH PLATE**

Scrambled or poached eggs, andouille white cheddar grits, hickory bacon, southern skillet potatoes, buttermilk biscuit 16 sub French toast with strawberries 2

#### **STEAK & EGGS**

4oz filet medallion, eggs any style, Creole hollandaise sauce, southern skillet potatoes, smothered green beans, biscuit 20

### SHRIMP FLORENTINE OMELET

Three egg omelet, fresh spinach, sauteed shrimp, and house made Florentine sauce. Served with andouille white cheddar grits, and buttermilk biscuit 19

### **BAYOU OMELET**

Three egg omelet, Creole boudin, vegetables, and crawfish étouffée. Served with andouille white cheddar grits, and buttermilk biscuit 17

### **WESTERN OMELET**

Three egg omelet, trinity vegetables, sausage, bacon, and white cheddar cheese. Served with andouille white cheddar grits, and buttermilk biscuit 17

### **FARMER BURGER**

American cheese, hickory bacon, a fried egg. Served with our Creole potato salad, parmesan garlic aioli, lettuce, tomato, pickle 18

### **BOARDS**

#### **BRUNCH BOARD**

Serves 2

Chef's selection of waffles, pancakes, donut skewers, potato cakes, bacon, sausage, seasonal spreads, and house made syrups 26

#### **CHARCUTERIE BOARD**

Chef's selection of imported cheese and cured meats 28

15% off a bottle of wine with purchase of board

### **SATURDAY DRINK SPECIALS** 10:00 - 3:00 PM

**ENDLESS Mimosas 15 ENDLESS Sparkling 15 ENDLESS Sangria 15** Bloody Mary 7 Ponchatoula Punch 6 Yuengling Lager Draft 5 Beermosa 7

### **CHICKEN & WAFFLES**

Crispy fried chicken tenders, sugar pearl waffles,

Ponchatoula Strawberry Pepper Jelly drizzle, house made bourbon pecan syrup. Served with andouille white cheddar grits 16

### **SHRIMP & GRITS**

Pan-sautéed shrimp in our house-made roasted tomato and garlic Demi glace, andouille white cheddar grits, salad 24

### **CRAB CAKE BENEDICT**

Lump crab, Panko encrusted and fried, buttermilk biscuit, creamed spinach, poached eggs, and Creole hollandaise, southern skillet potatoes 21

### **SOUTHERN BENEDICT**

Buttermilk biscuit topped with handmade breakfast sausage, poached eggs, and creole hollandaise, Served with southern skillet potatoes 16

### **SOUTHERN CHICKEN & BISCUITS**

Crispy fried chicken tenders, buttermilk biscuits topped with Tasso gravy, southern skillet potatoes 16

### FRENCH TOAST PLATE

Three slices of Leidenheimer French toast topped with strawberries and whipped cream. Served with hickory bacon 13

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