

CELEBRATE MOM.

Mother's Day Brunch • Sunday, May 10, 2015

FULTON ST. BISTRO | BAR



BREAKFAST OFFERINGS

Assorted Seasonal Fresh Fruits, Danishes and Scones

New Orleans's Beignets
Fried Beignet's with Powdered Sugar

Sweet Potato Pancakes
Sweet potato pancakes topped with a pecan praline sauce

OMELET STATION

Assortment of ingredients to include: diced red peppers, tomatoes, red onions and blueberry sausage, shredded cheddar, pepper jack cheese and shredded gruyere cheese.

Eggs cooked your way

Fulton Street Cajun Egg Special
Grilled buttermilk biscuit covered with a grilled boudin patty, topped with a fried egg and smothered in crawfish etouffee.

The Lighter Side Omni Benedict
Extra virgin olive oil grilled brioche topped with scrambled egg whites and finished with melted fresh mozzarella cheese and sautéed cherry tomatoes

Eggs Cochon

Poached egg over braised pork roast sitting on a open faced grilled buttermilk biscuit finished with a Creole hollandaise

Fried Grits and Shrimp

Panko crusted fried grit cakes, sautéed shrimp and tasso finished in a creamy seafood sauce

SIDES

Bacon, sausage links, our signature blueberry sausage and sweet potato and andouille hash

BRUNCH OFFERINGS

Spinach Salad

Fresh spinach tossed in our pepper jelly vinaigrette, topped with roasted red peppers and crumbled Feta cheese

Caesar Salad

Fresh romaine lettuce tossed in our house made caesar dressing, topped with shredded parmesan cheese

Oyster Rockefeller Bake

Bed of creamed spinach with fried oysters, smothered in melted Brie cheese and drizzled with a Cajun aioli.

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Crawfish and Alligator Sausage Quiche

Louisiana crawfish and alligator sausage combined with smoked gouda and cream cheese, herbs and spices, baked and topped with a crawfish sauce

Chicken and Sweet Potato Sliders

Spicy chicken and sweet potato patties topped with fresh spinach, apricot ketchup and fresh spinach set in between buttered slider buns

Glazed Mesquite Grilled Ribeye Strips

Top choice ribeye steaks mesquite grilled and glazed with a fig preserve glaze

DESSERTS

Flaming Bananas Foster Station

"A New Orleans tradition" of flaming bananas foster with vanilla bean ice cream, prepared by one of our professional chef's

White Chocolate Bread Pudding

White chocolate bread pudding with white chocolate sauce topped with dark chocolate shavings

Assortment of Chocolate Covered Strawberries

Fresh plump strawberries with an assortment of chocolates and toppings

Fulton St. Bistro | Bar

10:30 a.m. – 1 p.m.

\$45 for adults

\$12 for children

Price subject to taxes and service charges.
For reservations, please call (504) 681-1034.