



PLAQUEMINE
SINCE **LOCK** 2017

JAZZ
BRUNCH
MENU

Sat & Sun, 10am – 4pm

PLEASE INFORM US OF ANY ALLERGIES

v-veggie | v*-veggie-can-be-vegan | vg-vegan | gf-gluten-free

OYSTER BAR

£/ea | 1/2dz

'GILLARDEAU SPECIALE' OYSTERS (gf) raw with horseradish mignonette & lime	4.6 25
'JOSEPHINE' OYSTERS (gf) raw with horseradish mignonette & lime	3.5 20
ROCK OYSTERS (gf) raw with horseradish mignonette & lime	2.5 12
OYSTERS ROCKAFELLA absinthe & herbs, baked au gratin	4.5 23
OYSTERS EN BROCHETTE bacon wrapped & fried, winemaker's gravy	4.5 23
OYSTERS BIENVILLE shrimp, mushroom & bacon	4.5 23
CHILLI CHEESE OYSTERS (gf) chilli butter & cheese	4.5 23

GRILLED OYSTER PLATTER* OF 6 2 each of rockafella, bienville & chilli cheese	23
'A PLAQUEMINE DOZEN' OYSTER PLATTER* 2 of each cooked plus 4 rocks.	44
DOZEN RAW OYSTER PLATTER* 4 of each with horseradish mignonette & lime	44

£1 ROCK OYSTERS - MON – FRI 'TIL 6PM

** all platters serve 2 as a starter, or 1 as a main*

SNAX

CORNBREAD (v)	4
SHRIMP BOIL & SAUSAGE BEIGNETS	7.5
HOT CAJUN CRACKLINS (gf)	9
FRIEND GREEN TOMATOES (v*)	5
CHCORY, AVOCADO, JALEPEN0 & PUMPHIN SEED SALAD (vg, gf)	7.5
FRENCH QUARTER FRIES (vg, gf)	4.5

BRUNCH SPECIALS

FRIED CHICKEN & BUTTERMILK PANCAKES pineapple & tarragon salsa	15
BERRY BUTTERMILK PANCAKES (v) vanilla yoghurt & caramel sauce	14
SUGAR BEIGNETS (v) coffee caramel sauce	6
BACON BEIGNET SANDWICH powdered sugar	6
DEVILLED EGGS ON SOURDOUGH TOAST (v) chicory & watercress (add bacon +2.5)	8
EGGS SARDOU (v) poached eggs, cornbread, rockafella spinach, artichokes	15

SHRIMP & GRITS Bacon & lemon gravy	17
SMASHED AVOCADO ON SOURDOUGH TOAST (vg) chive, jalapeno, pumpkin seeds (add 2 eggs +£1.8)	8.75

BRUNCH BEVERAGES

MONMOUTH FILTER COFFEE Colombian washed/ Ethiopian honey/ Bolivian natural, cold milk	3/3.3/4.2
ENGLISH BREAKFAST / EARL GREY	1.5
VIRGIN MARY	5
BLOODY MARY	9
AMALFI LEMONADE	4

SUCRÉE

FRUIT & CREAM PIE Ask for today's fruit	8.5
PECAN PIE (v) cane sugar ice cream	7