

The Carriage House

Breakfast Menu

Served daily from 8am to 10am

Houmas House Parfait

*A layer of Fresh Berries and Yogurt,
topped with a toasted granola mix*

Grits and Grillades

*Pan seared Veal Cutlets
cooked in a New Orleans style Grillades sauce,
served over grits*

Traditional Breakfast

*Two Eggs, any style, served with grits
and a choice of Bacon or Pork Sausage*

Plantation Berry Waffles

*Homemade golden brown Waffles, served with fresh Berries
and Steen's Cane Syrup, topped with powdered sugar*

Bananas Foster Pain Perdu

*New Orleans style French toast, topped with Bananas Foster sauce,
crowned with powdered sugar and whipped cream*

Bacon, Egg, and Cheese Omelette

*Apple Wood Bacon, fresh Cherry Tomatoes, and Brie Cheese,
folded into a three egg omelette*

Crawfish Eggs Benedict

*Two poached eggs, Canadian bacon
atop a Champagne Mimosa biscuit, topped with a creamed spinach
finished with fried crawfish and a sauce hollandaise*

Breakfast served with Dragonfly Biscuits, Fig Preserves, & Pecan Butter

Coffee, Orange Juice, and other non-alcoholic beverages

Executive Chef Joseph Dicapò

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