



Brasserie & Bar

Shareables

- Smoked Salmon Saltine** \$10
House smoked salmon, avocado tartare, capers, sun-dried tomato, green onion
- Boudin Balls** \$9
House boudin, remoulade, pickled onions, pickles
- Pork Debris Poutine** \$11
Pickled jalapeños, applewood smoked cheddar, giblet gravy
- Wild Boar Flautas** \$13
Crispy tortillas, smoked avocado cream, cheddar jack, pickled onions, micro-cilantro
- Sticky Wings** \$12
Swamp Pop Cane Cola, ginger chili, lime zest
- Pork Debris Spring Rolls** \$11
Asian slaw, spicy peanut sauce, Korean red pepper, carrots, sprouts

Salads

- Local Greens** \$8
Spring mix, tomato, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette
- Jefferson Greens** \$14
local greens, tomato, smoked chicken, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette
- Bleu Cheese Bibb** \$9
Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing
- Seafood Goddess** \$19
Gulf shrimp & crab, avocado, heirloom tomatoes, red onions, green goddess

Brunch

served until 3:00pm

Plates

- Wild Boar Chile Relleno** \$16
Boudin rice, cheese sauce, eggs, pico de gallo, crispy tortillas
- Steak & Eggs** \$26
8oz filet with two eggs any style
- Cochon de Lait Benedict** \$13
Pulled pork, smoked cheddar, and Crystal hot sauce hollandaise on Texas Toast with chef's vegetable
- French Toast** \$10
Fresh berry coulis, coco whipped cream, powdered sugar
- Seared Seafood** \$23
Fresh fish, jumbo Gulf shrimp, corn, smoked tomatoes, spinach, citrus beurre blanc
- Shrimp Creole Omelet** \$13
Sautéed Shrimp, traditional tomato, celery, pepper creole sauce with chef's vegetable
- CP Breakfast** \$12
2 eggs, grits, bacon, biscuit & sausage gravy
- BBQ Shrimp and Pimento Cheese Grits** \$21
New Orleans style BBQ shrimp and house pimento cheese grits
- Ribs & Peaches** \$24
Full rack Baby Back ribs, house BBQ sauce, grilled peaches, goat cheese crumbles, herb pistou

Sandwiches

- Big Pig** \$11
Pulled pork, house BBQ, coleslaw on brioche bun
- Brisket** \$14
14 hour smoked brisket, horseradish cream, sweet pickles, pcd red onions on brioche bun
- Pork Belly Hoagie** \$14
Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread
- Cubano** \$13
Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread
- BLT** \$10
House bacon, tomato, lettuce, mayo on Texas toast
- CP Breakfast Sandwich** \$12
House ham and bacon, American cheese, over easy egg
- CP Brisket Burger** \$15
8 oz. chuck blend, brisket, cheddar, onion jam, bbq mustard on Brioche bun
- City Club** \$13
Smoked chicken, house cured & smoked ham, bacon, honey mustard, swiss, lettuce, tomato on multi-grain bread

Sides \$4

- House Chips
- Mustard Greens
- Mac & Cheese
- Hand-cut Fries
- Boudin Dirty Rice
- Potato Salad

ADD A JALAPENO CHEDDAR HOTLINK (HOUSE MADE) \$5

BUY THE KITCHEN A 6-PACK \$7

Non-Alcoholic

Italian Soda

Rotating seasonal syrups with fresh fruit 6

Cappuccino

double shot of espresso and frothed milk 5

Espresso

single or double shot 2.50/4

Sparkling Wine

Louis Pedrier

french sparkling 20 with oj 25

Cremént de Loire

french brut 8/40

Louis Grenelle

french rosé 10/40

Bruncho

Drinks

Cocktails

Mimosa

louis padrier and oj 4/6

CP Bloody Mary

TCE bloody mix, roasted garlic/caper infused vodka, house spice mix, bacon 8

Good Morning Vietnam

absolut, hoodoo chicory, cold brew, rumchatta, sweetened condensed milk 10

Spanish Tonic

gin, el guapo tonic syrup, fresh fruit and herbs 10

Paloma

espolon blanco, pamplemousse, soda 10

Bruncho Drink Specials

ask your server about our ever changing drink specials