

BRUNCH AT THE PARISH

BRUNCH STARTERS

OYSTERS WARNERTON ... \$9

Four chargrilled oysters, garlic butter, parmesan cheese, topped with grilled shrimp

SHRIMP DEVILED EGGS ... \$8

Eight deviled eggs, topped with a fried shrimp

GREEN TOMATOES WITH SHRIMP REMOULADE ... \$11

Crisp fried green tomatoes topped with shrimp and remoulade

OYSTERS ON HALF SHELL OR CHARGRILLED ... MARKET PRICE

Gulf coast oysters served with crackers & cocktail sauce

* Half or full dozen - Seasonal availability *

EARLY DESIRES

BISCUITS & GRAVY ... \$8

Biscuits, Andouille gravy, Brabant potatoes

EGGS, BACON, POTATOES, PANCAKES ... \$10

Two eggs, your style, bacon, Brabant potatoes, pancakes, syrup

BRUNCH SPECIALS

BANANAS FOSTER FRENCH TOAST ... \$10

Brioche French toast served with house made bananas foster sauce, powdered sugar

☞ CREOLE, SAUSAGE & EGGS ... \$10

Sausage, poached eggs, served in a creole sauce

PORK GRILLADES & GRITS ... \$12

Pork medallions in a tomato and vegetable stew, served over cheesy grits

CHICKEN & WAFFLES ... \$12

Crispy fried chicken tenders served over waffles, syrup

EGGS BENEDICT ... \$14

English muffin halves, served with ham, hollandaise sauce, Brabant potatoes

PRIME EGGS BENEDICT ... \$18

English muffin halves, served with choice of crab cakes or smoked prime rib, hollandaise sauce, Brabant potatoes

BBQ SHRIMP & GRITS ... \$18

New Orleans BBQ shrimp served over cheesy grits

BRUNCH SIDES ... \$4

Sautéed Asparagus, Brabant potatoes, Mom's biscuits, Southern Cheesy grits

GUMBOS

☞ BAYOU SHRIMP & OKRA GUMBO ... C \$7 B \$10

Cajun gumbo thickened with long smothered onions and okra (dark and thin, no roux)

CHICKEN & SAUSAGE GUMBO ... C \$7 B \$10

Louisiana gumbo with smoked sausage, shredded chicken

SEAFOOD GUMBO ... C \$9 B \$12

Classic seafood gumbo, dark roux, shrimp, oysters, crab fingers in a rich broth

CRAWFISH CHOWDER ... \$18

Crawfish in a creamy chowder

BRUNCH LIBATIONS

MIMOSA ... \$3

Regular, passion fruit, grapefruit, Hawaiian

MIMOSA - CARAFE ... \$12

Regular, passion fruit, grapefruit, Hawaiian

BLOODY MARY ... \$9

Made with Tito's or Deep Eddy vodka, with Highway Hemp vodka \$10, with Grey Goose \$11

COONASS REVIVAL ... \$12

Made with Makers Mark and elderflower liqueur

IRISH COFFEE ... \$12

Freshly brewed coffee with Jameson and Bailey's

MARTINI - LEMON DROP ... \$12

MARTINI ... \$13

Served with bleu cheese stuffed olive

SAZARAC ... \$12

Classic New Orleans libation made with rye whiskey

MANHATTAN ... \$12

OLD FASHIONED ... \$14

Made with TX Whiskey, blood orange, Luxardo cherry

* Have something special on the mind? Ask our bartender! *

18% Gratuity added to parties of 6 or more.

Phone - 832-363-1058 - TheParishBistro.com - Catering TheParishBistro@outlook.com

Warning - our food may contain shell fish products. Consuming any undercooked or raw seafood may increase risk of foodborne illness.