

Broussard's

Delta Kitchen

Appetizers

Avocado Crisp 10

Lebanese flatbread, avocado, artichoke, roasted red pepper, black olive, smoked mozzarella

Boudin Balls 8.5

Spicy fried sausage & rice balls served with sauce remoulade

GF Red Beans and Rice 8

Simmered all day with Andouille Sausage

Shrimp Quesadilla 10

Blackened shrimp, green onion, roasted peppers
5 cheese blend, avocado crema

GF Fried Green Tomatoes 8.5

Big slabs of green maters, garlic aioli, balsamic syrup, grape tomato relish

Shrimp and Avocado 11.5

Roasted avocado halves, fried shrimp, sweet chili sauce

Gator Bites 13

Tender tail meat with roasted garlic aioli

Fried Deviled Eggs 8

A Bourbon Street favorite that you just can't resist

Salad

GF Mixed Baby Greens 5

Tomato and herb concasse', cucumbers, roasted garlic croutons

GF Caesar 6

Romaine hearts, shaved parmesan, roasted garlic croutons

GF Wedge Salad 6.5

Iceburg, cherry tomatoes, bacon, bleu cheese dressing

GF Spinach Salad with Hot Bacon Dressing 14

Feta, artichokes, boiled egg, grape tomatoes, red onion, avocado, shaved parmesan, crumbled applewood bacon

GF Salmon Salad 16

Bronzed filet, feta, avocado, boiled egg, tomato concasse', cucumber

Mozzarella Caprese 12

Fried green tomatoes, buffalo mozzarella, balsamic syrup, grape tomato relish, basil chiffonade

GF Black and Bleu Salad 17.5

Blackened filet mignon and giant shrimps, tomato concasse', cucumbers, bleu cheese crumble, avocados, and garlic croutons

GF option deletes croutons. Please tell your server when ordering.

Kids

Catfish, shrimp, chicken fingers or hamburger served with fries 5.5

Sides

Gluten free except Mac N' Cheese

Potatoes Brabant	Macaroni & 9 Cheeses *
Horseradish Coleslaw	Braised Greens with Bacon
Creole Rice Pilaf	Roasted Garlic Smashies
Roasted Reds	Tomato & Cucumber Salad
Zucchini & Yellow Squash with Grape Tomatoes	

Sandwiches

Meatloaf Sandwich 15

Big slab of meatloaf, swiss, tomatoes, sourdough

Catfish Poboy 14

Mississippi catfish filet, lettuce, tomato, tartar

Shrimp Poboy 15

Giant shrimps, lettuce, tomato, remoulade

Cheeseburger 13

Cheddar, lettuce, tomato, mayo, brioche bun
add bacon 2.5

All served with fries

Surf

GF Shrimp and Grits 22

New Orleans BBQ shrimp with andouille, buttery white grits loaded with aged gouda

Crawfish Etouffee 24

Sweet Louisiana tails in a rich brown sauce with white rice

GF North Atlantic Salmon 20

Zucchini linguine, heirloom tomatoes, cucumber & herb butter sauce

Shrimp Scampi 22

Wild mushrooms, grape tomatoes, bowtie pasta

Rainbow Trout Almondine 24

Dusted in almond flour, pan sauteed, roasted garlic butter sauce, candied almonds, rice pilaf

GF Blackened Redfish Meuniere 18.5

Chef Paul Prudhomme's masterpiece with creole rice pilaf

Seafood Diablo 26

Shrimp, crawfish, redfish and andouille, fiery champagne sauce over fettuccini
(can be not so fiery if you really insist)

Fried Seafood Platters

Catfish 18 Shrimp 22 Combo 20

Served with fries and horseradish coleslaw

Turf

GF Jambalaya 18

Andouille, the trinity and tomatoes - the best you'll ever have!

GF Filet Mignon 30

Port Wine demi-glace and potatoes brabant (no sauce on gluten free option)

Fried Turkey Pot Pie 18.5

Deep fried hen, trinity, baby carrots, new peas, golden potato, buttery puff pastry

Cajun Chicken Pasta 17.5

Red bell peppers, red onions, mushrooms, andouille sausage, roasted pepper champagne sauce over bowtie pasta

Granny Broussard's Prize Meatloaf 17

Roasted garlic smashies, wild mushroom gravy

GF Blackened Prime Rib Au Jus 32

Choice angus beef roasted to rare, seared in white hot iron skillet to order, served with potatoes brabant

Creole Fried Chicken & Shrimp 19.5

Fried boneless thighs with shrimp, heirloom tomatoes, wine sauce, white grits loaded with smoked gouda

GF Bacon Wrapped Pork Tenderloin 18

Sherry apricot glaze, potatoes brabant

Chicken Fried Chicken 18

Buttermilk boneless thighs, garlic smashies, sawmill pork belly gravy, braised greens with bacon

We do not recommend, nor can we guarantee steaks cooked medium well and beyond

Buy a round for the kitchen \$5

If you think we did a good job cooking your dinner, show some love!

* = \$ 2 upgrade

GF = gluten free



Broussard's
== Delta Kitchen ==



The Delta Kitchen

Verna Broussard lived on the shores of Lake Borgne, about 60 miles East of New Orleans. She was an Old World Grande Dame, who was loved and respected by everyone in her part of the parish.

I passed my summers as a boy standing at Granny's knee. She taught me so many things - how to cook, how to waltz, and most memorably, how to keep a passion for the traditions, the music, and the foods of the Creoles.

When Granny Broussard passed, she left to me her many recipes, most of which I use today. My brother and I now seek to bring the Creole culture, food, good times, and love of St. Bernard and Orleans Parish to you all.

Our sincere desire is that you will enjoy and take with you a tiny piece of the enduring love Granny left behind.

Laissez les bon temps rouler, mon frère!

Lunch Menu

Appetizers

Fried Green Tomatoes 8.5

Big slabs of green maters, garlic aioli, balsamic syrup, grape tomato relish

GF Jambalaya (Cup) 6

Andouille, the trinity and tomatoes - the best you'll ever have!

Boudin Balls 8.5

Spicy fried sausage & rice balls served with sauce remoulade

GF Red Beans and Rice (Cup) 6

Simmered all day with Andouille Sausage

Gator Bites 13

Tender tail meat with roasted garlic aioli

Fried Deviled Eggs 8

A Bourbon Street favorite that you just can't resist

Salad

GF Mixed Baby Greens 5

Tomato and herb concasse', cucumbers, roasted garlic croutons

GF Caesar 7

Add Chicken 6 Shrimp 8 Salmon 7
Romaine hearts, shaved parmesan, roasted garlic croutons

GF Wedge Salad 6.5

Iceburg, cherry tomatoes, bacon, bleu cheese dressing

GF Spinach Salad with Hot Bacon Dressing 14

Feta, artichokes, boiled egg, grape tomatoes, red onion, avocado, shaved parmesan, crumbled applewood bacon

GF Salmon Salad 16

Bronzed filet, feta, avocado, boiled egg, tomato concasse', cucumber

Mozzarella Caprese 12

Fried green tomatoes, buffalo mozzarella, balsamic syrup, grape tomato relish, basil chiffonade

GF Black and Bleu Salad 17.5

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Kids

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Sides

Potatoes Brabant

Horseradish Coleslaw

Creole Rice Pilaf

Roasted Garlic Smashies

Tomato & Cucumber Salad

French Fries

Sandwiches

Turkey, Bacon & Avocado 12

Sourdough bread, lettuce, tomato, mayo

BLTC 12

Classic BLT with smoked cheddar

Meatloaf Sandwich 15

Big slab of meatloaf, swiss, tomatoes, sourdough

French Dip 14.5

Shaved prime rib, provolone, au jus

Grilled Ham & Cheese 13

Va. ham, smoked cheddar, sourdough

PoBoys

Catfish 14 Shrimp 15

Dressed, Gambino's roll

Cheeseburger 13

Brioche bun, smoked cheddar

Add bacon 2.5

Ranch Chicken Wrap 13

Swiss, lebanese flatbread, creole ranch dressing

Grilled Cheese, Bacon & Fried Green Tomato 13

Sourdough bread

Entrees

GF Shrimp and Grits 16

New Orleans BBQ shrimp with andouille, buttery white grits loaded with aged gouda

Shrimp Scampi 16

Wild mushrooms, grape tomatoes, bowtie pasta

GF Blackened Redfish Meuniere 16

Chef Paul Prudhomme's masterpiece with creole rice pilaf

Fried Seafood Platters

Catfish 14 Shrimp 16

Served with fries and horseradish coleslaw

GF Jambalaya 16

Andouille, the trinity and tomatoes - the best you'll ever have!

Granny Broussard's Prize Meatloaf 16

Roasted garlic smashies, wild mushroom gravy

Chicken Fried Chicken 16

Buttermilk boneless thighs, garlic smashies, sawmill pork belly gravy

GF Prime Rib Au Jus 18

Choice angus beef roasted to rare, seared in white hot iron skillet to order, served with potatoes brabant

Crawfish Etouffee 18

Sweet Louisiana tails in a rich brown sauce with white rice

Red Beans & Rice with Fried Chicken 14

Served with white rice

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