

# Broussard's

Delta Kitchen

## Appetizers

- GF** **Shrimp Remoulade** 10.5  
*Our famous boiled shrimp with sauce remoulade*
- Boudin Balls** 9.5  
*Spicy fried sausage & rice balls served with sauce remoulade*
- GF** **Jambalaya** 9  
*Andouille, trinity, tomato, rice*
- Delta Shrimp Boat** 11  
*Flash fried shrimp, roasted chili aioli*
- Gator Bites** 13  
*Tender tail meat with roasted garlic aioli*
- GF** **Red Beans and Rice** 8.5  
*Andouille, trinity, roasted garlic, rice*
- GF** **Crab Stuffed Mushrooms** 14  
*Lump crab, spinach, gruyere, champagne sauce*
- Fried Deviled Eggs** 8  
*A Bourbon Street favorite that you just can't resist*

## Salad

- GF** **Mixed Baby Greens** 6  
*Tomato and herb concasse', cucumbers, roasted garlic croutons*
- GF** **Caesar** 6.5  
*Romaine hearts, shaved parmesan, roasted garlic croutons*
- GF** **Wedge Salad** 6.5  
*Iceberg, 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** **Black and Bleu Salad** 20  
*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

- GF** gluten free options available  
*Catfish, shrimp, chicken fingers, cheese quesadilla or hamburger served with fries 6.5*

## Sides

Gluten free except Mac N' Cheese  
All Sides 4

- |  |                          |
|--|--------------------------|
| Potatoes Brabant                             | Macaroni & 9 Cheeses     |
| Horseradish Coleslaw                         | Roasted Garlic Smashies  |
| Creole Rice Pilaf                            | Zucchini & Yellow Squash |
| Roasted Brussel Sprouts with Parmesan Gratin |                          |

## 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** 22  
*Zucchini linguine, heirloom tomatoes, cucumber & herb butter sauce*
- Shrimp Scampi** 22  
*Wild mushrooms, grape tomatoes, bowtie pasta*
- Shrimp & Scallop Tortellini** 25  
*Sundried tomato, spinach, caramel onions, champagne cream*
- GF** **Blackened Redfish Meuniere** 18.5  
*Chef Paul Prudhomme's masterpiece with creole rice pilaf*
- GF** **Shrimp Creole** 22  
*Classic tomato ragout, white rice*
- Flounder Laffite** 26  
*Buttermilk fried filet, shrimp & crab creole sauce, white rice*
- Seafood Diablo** 27  
*Shrimp, crawfish, redfish and andouille, fiery champagne sauce over fettuccine  
(can be not so fiery if you really insist)*
- Fried Seafood Platters**  
**Catfish** 18 **Shrimp** 22 **Scallops** 24  
**Pick Two** 23 **Pick Three** 25  
*Served with fries and horseradish coleslaw*

## Turf

- GF** **Jambalaya** 18  
*Andouille, the trinity and tomatoes - the best you'll ever have!*
- Fried Turkey Pot Pie** 20  
*Deep fried hen, trinity, baby carrots, new peas, golden potato, buttery puff pastry*
- Cajun Chicken Pasta** 18.5  
*Red bell peppers, red onions, mushrooms, andouille sausage, roasted pepper champagne sauce over bowtie pasta*
- GF** **Filet Mignon** 35  
*Port Wine demi-glace and potatoes brabant (no sauce on gluten free option)*
- Granny Broussard's Prized Meatloaf** 17.5  
*Roasted garlic smashies, wild mushroom gravy*
- Creole Fried Chicken & Shrimp** 20  
*Fried boneless thighs with shrimp, heirloom tomatoes, wine sauce white grits loaded with smoked gouda*
- Bone-in Roasted Pork Chop** 20  
*Tender chop, briefly seared to finish, pan jus, garlic smashies*
- GF** **Roasted Chicken ala Julia** 18.5  
*Semi boneless half hen, peach glaze, smashies*

## 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

**Buy a round for the kitchen \$5**

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

**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!*