

FOR THE TABLE

FRESH FRUIT
*berries, melon, mint,
clementine simple syrup*
10

VIENNOISERIE
*per piece,
selection of
breakfast pastries*
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PANCAKE
*lemon ricotta,
blueberry,
maple syrup*
15

GOLDEN BEET HUMMUS
*chickpea, beet condiment,
country bread*
12

SHAKSHUKA
*basque tomato sauce,
poached egg, basil,
chèvre, baguette*
17

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

Orléans Room

THE COTTONWOOD HOTEL

BRUNCH

FRENCH OMELET
*mushroom, ricotta,
savory herbs*
16

CORNED BEEF HASH
*fried egg, shaved brussels sprouts,
fermented red cabbage, house mustard,
potato, gruyère, jus de vie*
16

ORLEANS BURGER*
*1/3 pound prime patty,
pork belly & shallot marmalade,
cheddar, fried egg*
18

EGGS BENEDICT
*piment d'espelette, hollandaise,
jambon de bayonne*
18
florentine
15
smoked salmon
21

BLACKSTONE REUBEN
*corned beef, sauerkraut,
thousand island,
house mustard, gruyère*
16

AVOCADO TOAST
*sunny egg, everything seasoning,
crème fraîche, caperberry chip,
shallot, radish*
14
smoked salmon
17

FRENCH TOAST
*maple syrup,
challah, fruit, nuts*
14

BIRCHER MUSELI
*açaí yogurt, fresh fruit,
condensed plant milks*
10

SURF & TURF ENHANCEMENT

OYSTERS* ON THE
HALF SHELL
mignonette, hot sauce

LOBSTER SALAD
*little gem lettuce, fennel,
lemon mayo, sherry vinegar*

SHRIMP COCKTAIL
cocktail sauce, lemon, horseradish

PRIME RIBEYE
CARVING STATION
*horseradish cream, house demi-glace,
german potato salad, brioche rolls*

38 per guest

FROM THE CAFÉ

COFFEE
4

CAPPUCCINO
6

DOUBLE ESPRESSO
5

CORTADO
5

ARTEMIS TEAS
6

LONDON FOG
6

LATTÉ
6

ESPRESSO REFRESHER
7

FROM THE BAR

AGUA FRESCA
coconut rum, caramelized pineapple, lime
10

ORLEANS BLOODY MARY
wheatley vodka, house mix, fresh garnish
11

MIMOSA
*choice of orange, prickly pear,
or grapefruit*
10

THE LOCAL TEA
*wheatley vodka,
lady botanist simple,
lime, watermelon sparkling*
12

CAFÉ-TINI
*wheatley vodka, espresso,
somrus liqueur, simple syrup*
15