

# BRUNCH MENU

## STARTERS

<b>CINNAMON PECAN BACON</b>	15
EXTRA THICK BERKSHIRE BACON, BROWN SUGAR, CINNAMON, PECAN BITS	
<b>FRIED GREEN TOMATOES</b>	16
BOILED GULF SHRIMP, EGG, CELERY, ONION, LEMON HERB CRÈME FRAICHE	
<b>AVOCADO TOAST</b>	16
MULTI GRAIN TOAST TOPPED WITH AVOCADO MOUSSE, HOUSE-SMOKED SALMON, FRIED CAPERS & PICKLED SHALLOTS	
<b>YOGURT PARFAIT</b>	12
HOUSE MADE VANILLA YOGURT, GRANOLA, MACERATED BERRIES	
<b>SOUP DU JOUR</b>	13
CHEF'S DAILY PREPARATION	
<b>BLT WEDGE</b>	14
BUTTER LETTUCE, BACON LARDON, HEIRLOOM TOMATO, CHARRED SCALLION VINAIGRETTE ADD A PROTEIN +\$10	
<b>SPINACH SALAD</b>	14
BABY SPINACH, BLUE CHEESE, CARAMELIZED SHAL- LOT, BACON VINAIGRETTE, TOASTED WALNUTS ADD A PROTEIN +\$10	

## A LA CARTE

<b>TWO EGGS</b>	5
<b>BACON</b>	6
<b>STONE-GROUND GRITS</b>	6
<b>POTATO HASH</b>	6
<b>BELGIAN WAFFLE</b>	6
<b>BUTTERMILK BISCUIT</b>	4
<b>HOUSEMADE JAM</b>	2
<b>ADD A PROTEIN</b>	10
GRILLED SHRIMP GRILLED CHICKEN THIGH FRIED CHICKEN THIGH	

## ENTREES

<b>EGGS APOLLINE</b>	25
ANDOUILLE SAUSAGE, CRAWFISH TAILS & POACHED EGGS ON A HOUSE-MADE BISCUIT, TOPPED WITH HOLLANDAISE TRY AS AN OMELETTE, OR A HASH BOWL +\$2	
<b>COUNTRY FRIED CHICKEN THIGH &amp; WAFFLE</b>	24
MAPLE BUTTER & MAPLE SYRUP WITH POWDERED SUGAR	
<b>BRAISED BEEF SHORT RIB SANDWICH</b>	30
BRAISED BEEF SHORT RIB SERVED ON A BAGUETTE, WITH RED ONION JAM, AIOLI, GRUYÈRE CHEESE AND ARUGULA -SERVED WITH POTATO HASH-	
<b>FISH &amp; GRITS</b>	32
FRIED CATFISH FILLET SERVED OVER GREEN BEANS AND STONE GROUND GRITS, TOPPED WITH BROWN BUTTER PECAN VINAIGRETTE	
<b>ROASTED VEGETABLE OMELETTE</b>	23
ASSORTMENT OF ROASTED VEGETABLES AND OUR FONTINA & CHEDDAR CHEESE BLEND, RED PEPPER COULIS -CHOICE OF STONE-GROUND GRITS OR HASH -	
<b>ROASTED PORK ENCHILADAS</b>	25
SLOW-ROASTED PORK SHOULDER, FONTINA & CHEDDAR CHEESE, FLOUR TORTILLAS, FRESH-MADE SALSA VERDE, SUNNY EGG & PICKLED PEPPERS SERVED OVER STONE-GROUND GRITS	
<b>GULF SHRIMP &amp; GRITS</b>	32
TAIL-ON SHRIMP, HOUSE-MADE URBAN SOUTH BREWERY PARADISE PARK BBQ SAUCE, CRIMINI MUSHROOMS & ANDOUILLE SAUSAGE OVER STONE-GROUND GRITS	
<b>THE BRUNCH BURGER</b>	24
8OZ WAGYU BEEF PATTY, THICK-SLICED BACON, BIBB LETTUCE, BREAD & BUTTER PICKLES, CHEESE, ROASTED GARLIC AIOLI -SERVED WITH POTATO HASH-	

**PLEASE, NO SEPARATE CHECKS**

FOLLOW US AT @APOLLINERESTAURANT

4729 MAGAZINE ST. NEW ORLEANS, LA 70115, 504-894-8881

# BRUNCH BEVERAGES

WE ARE PROUD TO SERVE PREMIUM COFFEE  
FROM OUR FRIENDS AT HEY! CAFÉ.  
ROASTED LOCALLY USING ONLY THE BEST BEANS.



<b>SOFT DRINKS</b> 3.5 COLA / DIET COLA / SPRITE / GINGER ALE	<b>COFFEE</b>
<b>SEASONAL MOCKTAIL</b> 6 MADE WITH FRESH SQUEEZED CITRUS	<b>ICED COLD-BREW</b> 6 (PLEASE SPECIFY WITH OR WITHOUT MILK)
<b>MINERAL WATER</b> 6 1L STILL / SPARKLING	<b>ESPRESSO</b> (REGULAR / DECAF)
<b>FRUIT JUICES</b>	<b>SINGLE SHOT</b> 3.5
ORANGE OR CRANBERRY 3	<b>DOUBLE SHOT</b> 5
PINEAPPLE 4	<b>CAPPUCCINO / LATTE</b> +1
	<b>HOT COFFEE</b> (REGULAR / DECAF) 3.5

## SIGNATURE COCKTAILS

**JUST-THE-ONE: MIMOSA / BLOODY MARY** 9 / 10  
**BOTTOMLESS MIMOSA AND BLOODY MARY** 25/PERSON

**THE DELUXE BLOODY MARY** 22  
SHRIMP, BACON, BISCUIT, CELERY, OLIVES & SPICY BEANS

**KICK PUSH** 13  
APEROL, LAVENDER-GINGER SIMPLE SYRUP,  
FRESH GRAPEFRUIT JUICE, PROSECCO

**YAAASSS QUEEN** 11  
PLANTATION PINEAPPLE RUM, CHERRY LIQUOR, GRAPEFRUIT,  
ANGOSTURA BITTERS, GINGER, CHAMPAGNE

**MAIN SQUEEZE** 12  
EUPHROSINE #9 GIN, HOUSE LIMONCELLO, LILLET ROSÉ,  
FRESH LEMON JUICE, GRAPEFRUIT SIMPLE SYRUP

**ABOUT LAST NIGHT...** 12  
BOURBON CREAM, APPLETON ESTATE RUM, HEY! CAFÉ ESPRESSO,  
CRÈME DE CACAO, WALNUT BITTERS, ORANGE PEEL

**BECKY 7.0** 10  
VODKA, RASPBERRY CORDIAL, FRESH SQUEEZED LEMONADE

**PLEASE, NO SEPARATE CHECKS**