

BRUNCH MENU

STARTERS

CINNAMON PECAN BACON 15

EXTRA THICK BERKSHIRE BACON

BLT WEDGE 14

BUTTER LETTUCE, BACON LARDON, HEIRLOOM
TOMATO, CHARRED SCALLION VINAIGRETTE

FRIED GREEN TOMATOES 16

BOILED GULF SHRIMP, EGG, CELERY, ONION,
LEMON HERB CRÈME FRAICHE

SOUP DU JOUR 13

CHEF'S DAILY PREPARATION

A LA CARTE

TWO EGGS 5

BACON 6

STONE-GROUND GRITS 6

POTATO HASH 6

BELGIAN WAFFLE 6

BUTTERMILK BISCUIT 4

HOUSEMADE JAM 2

ENTREES

EGGS APOLLINE 25

ANDOUILLE SAUSAGE, LOUISIANA CRAWFISH TAILS & POACHED EGGS
ON A HOUSE-MADE BISCUIT, TOPPED WITH HOLLANDAISE
TRY AS AN OMELETTE, OR A HASH BOWL +\$2

COUNTRY FRIED CHICKEN THIGH & WAFFLE 24

MAPLE BUTTER & MAPLE SYRUP WITH POWDERED SUGAR

GRILLED NY STRIP STEAK 34

POTATO HASH, A POACHED EGG & HOLLANDAISE

ROASTED VEGETABLE OMELETTE 23

ASSORTMENT OF ROASTED VEGETABLES AND OUR FONTINA & CHEDDAR CHEESE BLEND,
RED PEPPER COULIS
—CHOICE OF STONE-GROUND GRITS OR HASH—

ROASTED PORK ENCHILADAS 25

GUAJILLO PEPPER, FONTINA & CHEDDAR CHEESE, FRESH-MADE SALSA VERDE, SUNNY EGG,
& PICKLED PEPPERS OVER STONE-GROUND GRITS

GULF SHRIMP & GRITS 32

HOUSE-MADE URBAN SOUTH BREWERY PARADISE PARK BBQ SAUCE,
CRIMINI MUSHROOMS & ANDOUILLE SAUSAGE OVER STONE-GROUND GRITS

THE BRUNCH BURGER 24

8OZ WAGYU BEEF PATTY, BEELER FARMS 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.



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