

Jackson's

· STEAKHOUSE ·

Brunch

A Taste of New Orleans

Bread Service

New Orleans French Baguette
Southern Buttermilk Biscuits with Homemade Blueberry Preserves

–Starter –

Chicken and Andouille Gumbo

“Soup of the Bayou”: This hearty gumbo is slow cooked with roasted chicken and Louisiana smoked andouille sausage; served with rice

Or

Sautéed Gulf Shrimp and Tasso-Spiced Slow-Roasted Pork
With Big John’s Cajun creamy-style cheese grits and bacon-wilted kale

–Entrée –

Entrées served with Jackson’s gumbo greens (braised collards, tomatoes, and okra with tender smoked ham-hock meat) and Brabant potatoes

Eggs Creole

Eggs baked in spicy Creole sauce over Cajun-style duck dirty rice

Or

Eggs Sardou

Poached eggs over baked artichoke bottoms, filled with creamed spinach, and topped with spicy hollandaise

–Dessert –

New Orleans-Style Beignets with Confectioners’ Sugar