



*artisans*

*Cuisine & Savoir-faire*

**LE BRUNCH**

**\*Smoked Salmon Deviled Eggs and Caviar...\$14**

Four Deviled Eggs, House Made Smoked Salmon, Paddlefish Caviar

**Duo Avocado Toast .....\$14**

Toasted Sour Dough, Marinated Heirloom Tomatoes & Goat Cheese Caper

**Classic Lobster Bisque.....\$23**

Lobster Bisque, 1/2 Lobster Tail, Tomato Confit

**Daily Soup Feature.....\$13**

Chef Daily's Creation

**\*Seasonal Oysters**

Chef Seasonal Oyster Feature

1/2 Dozen.....\$22

Dozen.....\$39

**Build your Own Omelet.....\$22**

**Choose 4 of the Following:**

Spinach, White Cheddar Cheese, Gruyère, Tomato, Onion, Bell Pepper, Asparagus, Mushrooms

Served with French Roasted Potatoes, Smoked Bacon, Brioche Toast

Add Shrimps.....\$12

Add Chicken.....\$9

Add Jumbo Crab.....\$15

**Artisans Crab Cakes.....\$38**

Crab Cakes, Poached Eggs, Asparagus Salad, Crawfish Bisque

**Egg Benedict**

Toasted English Muffin, Hollandaise Sauce Canadian Bacon, With Asparagus Tomato Salad

\*With Smoked Salmon.....\$25

With Pork Belly.....\$22

With Lobster Tail.....\$39

**\*Artisans Steak & Egg.....\$36**

Seared Tenderloin Steak, Maître' D Butter, Potato Salardaise, Egg any Style

**\*Artisans Breakfast Burger.....\$19**

6oz Tenderloin Patty, Sunny Side Egg, Hash Browns, White Cheddar Cheese, Crispy Bacon, House Made Aioli

**Fried Chicken Biscuit and Gravy.....\$19**

Home Made Chive Cheddar Cheese Biscuit, Black Pepper Béchamel, Chicken Fried Chicken, Crispy Bacon

**Shrimp and Grits.....\$29**

Creamy Grits, Texas Gulf Shrimps, Bacon Beurre Blanc

**French Toast.....\$15**

Classic French Toast, Wild Berries, Maple Syrup, Crispy Bacon

**Chef Erik Lobster Tacos.....\$26**

Lobster Tacos, Corn Tortilla, Chipotle Coleslaw, Avocado, Aioli

**Dessert du Jour.....\$14**

Chef's Daily Feature

**La Crêpe Suzette.....\$14**

Rum Glazed Orange, Hazelnut Cream

**Artisans Beignet.....\$14**

House Made Beignets, Espresso Anglaise

*Brunch Drinks*

Classic Mimosa, Bellini.....\$10

Bloody Mary.....\$12

Artisan Espresso Martini.....\$15

Carajillo.....\$15

Sia 99.....\$15

Le Citron Vert.....\$15



Twenty Percent Service Charge will be Added to Parties of Five or More  
\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg may increase the Risk for Foodborne Illness, especially if you have certain Medical Conditions

Artisans Restaurant is a Non-Smoking Property