

# ROUX & BREW

## Seafood & Steak House

### SALADS

#### ICEBERG WEDGE

Boiled egg, grape tomatoes, pickled red onions, hickory bacon, blue cheese dressing, balsamic drizzle  
Add Chicken 8 • Gulf Shrimp 9 • Salmon 14 • Fried Oysters 14

9

#### CAESAR SALAD

Romaine lettuce, parmesan cheese, house-made croutons, Caesar dressing  
Add Chicken 8 • Gulf Shrimp 9 • Fried Oysters 14

9

#### HOUSE SALAD

Romaine lettuce, grape tomatoes, cucumbers, red onions, choice of dressing  
Add Chicken 8 • Gulf Shrimp 9 • Fried Oysters 14

9

#### SALMON CAESAR OR HOUSE SALAD

Grilled or pan-seared salmon, romaine lettuce, choice of dressing

23

#### CRAB CAKES

Lump crab, Panko encrusted, fried, mixed greens, grape tomatoes, red onions, cucumbers, Creole tomato glaze drizzle, choice of dressing

23

#### ZYDECO SHRIMP

Fried Gulf shrimp tossed in our honey Sriracha sauce, mixed greens, red onions, grape tomatoes, cucumbers, choice of dressing

19

Buttermilk Ranch • Creole Ranch • Honey Mustard • Italian • Caesar • Balsamic Vinaigrette • Strawberry Vinaigrette  
Oil & Vinegar • Creamy Blue Cheese • 1000 Island • Poppy Seed Vinaigrette • R&B Ponchatoula Pepper Jelly

### SOUPS

#### CHICKEN & ANDOUILLE GUMBO

White rice and French bread  
Cup 7 Bowl 11

ADD A CUP OF GUMBO TO ANY ITEM 6

#### RED BEANS AND RICE

White rice and French bread  
Cup 6 Bowl 9

#### CRAWFISH ÉTOUFFÉE

White rice and French bread  
Cup 10 Bowl 15

ADD A CUP OF ÉTOUFFÉE TO ANY ITEM 9

### BURGERS

*Served with French fries or your choice of a side\*,  
parmesan garlic aioli, lettuce, tomato, pickle*

#### BACKYARD BURGER

Cheddar cheese, hickory smoked bacon, our whiskey BBQ sauce.

17

#### FARMER BURGER

American cheese, hickory smoked bacon, a fried egg.

18

#### BOUDIN BURGER

White cheddar cheese, Creole boudin, red onion marmalade, our Creole ranch.

17

#### ZYDECO BURGER

White cheddar cheese, hickory smoked bacon, our honey Sriracha sauce.

17

#### BACKYARD CHICKEN SANDWICH

Fried (or grilled), Cheddar, hickory smoked bacon, our whiskey BBQ sauce on bun.

17

### SIDES

\*Garlic Whipped Potatoes • \*Andouille White Cheddar Grits • \*Smothered Green Beans • \*Rice Pilaf  
Creamed Spinach • Sweet Potato Fries • Sautéed Vegetables 6 each

## SATURDAY BRUNCH

10:00 - 3:00 PM

*(Regular Menu Available All Day)*

#### ROUX BRUNCH PLATE

Scrambled or poached eggs, andouille white cheddar grits, hickory bacon, southern skillet potatoes, buttermilk biscuit 16  
*Sub French toast with strawberries 2*

#### STEAK & EGGS

4oz filet medallion, scrambled or poached eggs, Creole hollandaise sauce, southern skillet potatoes, smothered green beans, buttermilk biscuit 20

#### SHRIMP FLORENTINE OMELET

Three egg omelet, fresh spinach, sauteed Gulf shrimp, and house made Florentine sauce.  
Served with andouille white cheddar grits, and buttermilk biscuit 19

#### CREOLE OMELET

Three egg omelet, Creole boudin, vegetables, and Louisiana crawfish cream sauce.  
Served with andouille white cheddar grits, and buttermilk biscuit 17

#### WESTERN OMELET

Three egg omelet, trinity vegetables, sausage, bacon, and white cheddar cheese.  
Served with andouille white cheddar grits, and buttermilk biscuit 17

#### FARMER BURGER

American cheese, hickory bacon, a fried egg.  
Served with French fries, parmesan garlic aioli, lettuce, tomato, pickle 18

### BOARDS

#### BRUNCH BOARD

Serves 2

Chef's selection of waffles, pancakes, donut skewers, potato cakes, bacon, sausage, seasonal spreads, and house made syrups 26

#### CHARCUTERIE BOARD

Chef's selection of imported cheese and cured meats 28

*15% off a bottle of wine with purchase of board*

### SATURDAY DRINK SPECIALS 10:00 - 3:00 PM

ENDLESS Mimosas 16

ENDLESS Sparkling 16

ENDLESS Sangria 16

Bloody Mary 8

Ponchatoula Punch 7

Champagne Margarita 10

*Strawberry • Blueberry • Blackberry  
Passion Fruit • Pineapple*

#### CHICKEN & WAFFLES

Crispy fried chicken tenders, sugar pearl waffles, R&B Ponchatoula Strawberry Pepper Jelly drizzle, house made bourbon pecan syrup.  
Served with andouille white cheddar grits 16

#### SHRIMP & GRITS

Gulf shrimp sautéed in our house-made shrimp, tasso, and garlic sauce, andouille white cheddar grits, salad 24

#### CRAB CAKE BENEDICT

Lump crab, Panko encrusted and fried, buttermilk biscuit, creamed spinach, poached eggs, and Creole hollandaise, southern skillet potatoes 21

#### SOUTHERN BENEDICT

Buttermilk biscuit topped with handmade breakfast sausage, poached eggs, and creole hollandaise,  
Served with southern skillet potatoes 16

#### SOUTHERN CHICKEN & BISCUITS

Crispy fried chicken tenders, buttermilk biscuits topped with tasso gravy, southern skillet potatoes 16

#### FRENCH TOAST PLATE

Three slices of Leidenheimer French toast topped with house-made strawberry syrup and whipped cream. Served with hickory bacon 13