

# ROUX

*an Orleans*

ROUX • [ roo ], noun. – (pl. roux)  
¹ a cooked mixture of butter and flour  
used as the thickening base of sauce or soup

## Breakfast

### *The Orleans Classic*

14.95

*Includes your choice of the following*

### *Two Eggs Prepared*

Over Easy, Sunny Side Up, Poached, or Scrambled

### *Off the Butcher's Block*

Apple-Wood Smoked Bacon, Sausage Links, Country Ham, or Andouille Sausage

### *Choice of Potatoes*

Brabant Potato, Cottage Cheese, or Creamy Southern Grits

### *Pastry Shop*

White, Wheat, or Rye Toast, Cinnamon Raisin,  
Plain, or Sesame Seed Bagel, English Muffin, or Croissant

## A La Carte

### *The Lagniappe Omelet*

12.95

*Three egg omelet with your choice of three of the following items*

Bacon, Sausage, Ham, Andouille, Mushrooms, Spinach, Onions, Tomatoes, Cheddar or Swiss Cheese

### *New Orleans Lost Bread*

13.95

Po Boy Bread Pain Perdu or Brioche Crème Brulee French Toast served with Butter,  
Sugarcane Syrup and your choice of Chisesi Ham, Applewood Smoked Bacon or Link Sausage

### *Southern Buttermilk Pancakes*

13.95

Three Fluffy Buttermilk Cakes served with Butter and Sugarcane Syrup  
and your choice of Chisesi Ham, Applewood Smoked Bacon or Link Sausage  
with Banana, Strawberries, or Pecans

## Fruits & Grains

7.95 each

*House Made Granola with Yogurt & Fresh Fruit*

*Oatmeal with Brown Sugar & Raisins*

*Choice of Cereal & Fresh Bananas or Berries*

*Mile Melo of Seasonal Fruit*

*Creole Grapefruit Brûlée*

*Fresh Fruit Smoothies*

*Try one of our Eye Openers:*

*Bloody Mary, Mimosa, Brandy Milk Punch*

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## Dinner

<i>Roux Burger</i>		10			
Black Angus Beef Burger Creole Tomato, Red Onion, Lettuce Leaf, Bourbon Orleans Sauce, Semolina Potato Bun					
<i>Roasted Chicken Breast</i>		9			
Creole Tomato, Caramelized Onion, Cajun Aioli, Semolina Hoagie Roll					
<i>Voodoo Veggie Sandwich</i>		8			
Grilled Squash, Red Onion, Portobello, Provolone Cheese, Tahini Mayonnaise, Semolina Potato Bun					
<i>Add Ons</i>	2	<i>House Salad</i>	2	<i>Specialty Fries</i>	5
<i>Aged Cheddar Cheese</i>		Mixed Greens,		Cajun Ketchup, Bacon Mayonnaise,	
<i>Fried Egg</i>		Shaved Carrots,		Roasted Garlic Sour Cream,	
<i>Grilled Bacon</i>		and Creole Tomatoes		House Made Remoulade Sauce	
<i>French Fries</i>					

## Salads

<i>Wedge Lettuce</i>	9	<i>Heart of Romaine</i>	9
Honey Pepper Pecan, Tasso, Creamy Blue Cheese Dressing, Balsamic Reduction		Shaved Parmesan, Lemon Caper Dressing, Bread Dentelle	

## Add Ons

<i>Roasted Chicken</i>	<i>Hanger Steak</i>	<i>Boiled Shrimp</i>	<i>Sauteed Red Fish</i>	<i>Soft Shell Crab</i>
4	6	6	4	Market Price

## Pizza Pizza

<i>Shrimp Flat Bread Pizza</i>	13
Alfredo Sauce, Provolone, Creole Tomato, Green Onion, Basil, Micro Green	
<i>French Market Flat Bread Pizza</i>	11
Baby Spinach, Yellow Tear Tomato, Creole Tomato, Red Bell Pepper, Zucchini, 3 Cheese, Micro Green	
<i>Roasted Chicken Flat Bread Pizza</i>	12
Bell Pepper, Creole Tomato, Andouille, 2 Cheese, Micro Green	

## Entrees

<i>Southern Pulled Pork Sandwich</i>	12
Mardi Gras Slaw, Barq's Root Beer "Q" Sauce, Fried Pickle, Wedge Potato Fries, Bacon Mayonnaise	
<i>Louisiana Fried Shrimp Po'Boy</i>	13
Fried Red Onion, Avery Island Remoulade Sauce, Lettuce Leaf, Creole Tomato, Mardi Gras Slaw, Fries, Cajun Ketchup	
<i>Grilled Hanger Steak</i>	27
Andouille Succotash, Grilled Zucchini, Root Vegetables Gratin, Chicory Coffee Sauce	
<i>Pan Seared Red Fish</i>	22
Compressed Jambalaya, Vegetables Meli-Melo, Creole Sauce	
<i>Roasted Chicken</i>	15
Potato Medley, Carrot, Welled Baby Spinach, Jus Natural	
<i>Bayou Shrimp Pasta</i>	17
Roasted Corn, Green Onion, Linguini, Tomato Farandole	