



Oddfellows Rest Original Eggs Benedict ... choose one of 4 versions

Poached Eggs drizzled with Hollandaise over English Muffins. Lyonnaise Red Bliss Potatoes

Traditional Canadian Bacon 9.95
the classic

Scottish Smoked Salmon 10.95
premium smoked salmon makes this a delicious combination

Hand Pulled Roast Pork 9.95
a New Orleans favorite, tender and flavorful roast pork sautéed with the holy trinity

Acadian Crawfish 10.95
sautéed creole seasoned crawfish

Chargrilled 6oz. Marinated Hanger Steak and Eggs your way

with Lyonnaise Red Bliss Potatoes, grilled tomato and green onion

13.95



Pain Perdou ... Lost Bread

New Orleans French Toast made of Skillet French Bread and Smoked Bacon topped with Pecan Butter, a dusting of Confectioners Sugar and Maple Syrup

8.95

3 Egg Omelette with Lyonnaise Red Bliss Potatoes 6.95 ... Make Your Own

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| Cheese ... | Cheddar, Swiss, Shaved Parmesan | .75 each |
| Meats ... | Canadian Bacon, Andouille Sausage, Bacon | 1.75 each |
| Seafood ... | Crawfish, Shrimp, Smoked Salmon, Crabmeat | 2.25 each |
| Vegetable ... | Artichoke Hearts, Hearts of Palm, Mushroom, Onion, Tomato, Green Onion, Spinach, Peppers | .75 each |

Eggs Sardou

A New Orleans Classic Brunch Item of Poached Eggs over sautéed Spinach and Artichoke Hearts drizzled with sauce Hollandaise. Lyonnaise Red Bliss Potatoes

9.95

Scottish Smoked Salmon on Hashbrown Points

Drizzled with Dill Creme Fraiche, Boiled Egg, Capers, Bermuda Onion, Lemon and Plum Tomato

10.95