

# WELCOME TO SEAFOOD R'EVOLUTION'S MISSISSIPPI BLUES BRUNCH

## SOUPS ◦ SALADS ◦ APPETIZERS

<b>Seafood Gumbo</b>	<b>12</b>
<i>Gulf Seafood, Scallion Rice</i>	
<b>Death by Gumbo</b>	<b>16</b>
<i>Roasted Quail, Andouille, Filé Rice</i>	
<b>Bisque of Corn and Lump Crab</b>	<b>14</b>
<i>Jumbo Lump Crabmeat, Silver Queen Corn</i>	
<b>R'evolution Salad</b>	<b>12</b>
<i>Haricot Vert, Cucumber, Tomato, Radish, Croutons</i>	
<b>R'evolution Wedge Salad</b>	<b>11</b>
<i>Blue Cheese, Smoked Bacon, Boiled Egg</i>	
<b>Crab Deviled Eggs</b>	<b>12</b>
<i>Lump Crabmeat, Chow-chow Relish</i>	
<b>Charbroiled Oysters</b>	$\frac{1}{2}$ DOZ <b>14</b>   DOZ <b>24</b>
<i>Clarified Butter, Garlic, Lemon Herb</i>	
<b>Beer-battered Crab Beignets</b>	<b>18</b>
<i>Four Rémoulades</i>	
<b>Crab Claws R'evolution</b>	<b>16</b>
<i>Fried Claws, Sweet Chili Sauce, Jalapeño, Pickled Carrots</i>	
<b>Wood Roasted Oysters</b>	$\frac{1}{2}$ DOZ <b>15</b>
<i>Lemon, Parmesan, Bread Crumbs</i>	

## SANDWICHES

*All sandwiches served with french fries*

<b>Steak and Egg</b>	<b>21</b>
<i>Prime Rib, Caramelized Onion, Aged Cheddar, Tabasco® Mayo, Two Eggs Over Easy, French Bread</i>	
<b>Chicken Biscuit</b>	<b>15</b>
<i>Buttermilk Battered Chicken, Sorghum Molasses Glaze, House Pickles</i>	
<b>R'evolution Burger</b>	<b>14</b>
<i>Balsamic-Grilled Onions, Blue Cheese, Farm Egg</i>	

SIDE DISHES	ADD ONS	TOPPERS
Creamed Spinach 8	R'evolution Breakfast Sausage 8	Sautéed Gulf Shrimp 6
Brussels Sprouts, Bacon 7	Two Eggs Any Style 5	Jumbo Lump Crabmeat 10
Mashed Potatoes 5	Applewood Smoked Bacon 6	Fried Oysters 5
Stone-ground Cheese Grits 5	White or Wheat Toast 4	
Calabrian Potatoes 5	Fruit Plate 5	
Sweet Potato & Andouille Hash 7		

# WELCOME TO SEAFOOD R'EVOLUTION'S MISSISSIPPI BLUES BRUNCH

## EGGS

<b>R'evolution Benedict</b>	<b>14</b>
<i>Poached Eggs, Sugar-cured Ham, Sweet Corn Biscuit, Sriracha Hollandaise</i>	
<b>Creole Crab Cakes</b>	<b>23</b>
<i>Jumbo Lump Crabmeat, Poached Eggs, Asparagus, Hollandaise</i>	
<b>Blue R' Breakfast</b>	<b>12</b>
<i>2 Eggs Your Way, Choice of Bacon or Sausage, White or Wheat Toast, Calabrian Potatoes, Grits</i>	
<b>Short Rib Debris</b>	<b>16</b>
<i>Poached Eggs, Biscuit, Hollandaise, Hot Sauce Reduction</i>	
<b>Gulf Crab Omelet</b>	<b>16</b>
<i>Crab, Mascarpone, Creole Cream Cheese, Roasted Red Pepper Cream</i>	
<b>Pulled Pork Hash</b>	<b>15</b>
<i>Potatoes, Bell Peppers, Onions, Crystal Hot Sauce® Maple Syrup, 2 Sunny-side Eggs</i>	

## MAIN COURSES

<b>Sweet Potato Waffle</b>	<b>9</b>
<i>Molasses Butter, Bourbon Cane Syrup, Praline Crumbles</i>	
<b>Blackened Redfish</b>	<b>27</b>
<i>Gulf Redfish, Sweet Potato-Andouille Hash, Lemon Beurre Blanc</i>	
<b>Herb-encrusted Prime Rib</b>	<b>32</b>
<i>Mashed Potatoes, Grilled Asparagus, Au Jus, Horseradish Cream</i>	
<b>Gulf Shrimp and Grits</b>	<b>25</b>
<i>Charred Tomato Velouté, Tasso, Fennel</i>	
<b>Fried Seafood Platter R'evolution</b>	<b>25</b>
<i>Simmons Catfish, Oysters, Shrimp, French Fries, Hushpuppies</i>	
<b>Slow-smoked Brisket</b>	<b>18</b>
<i>20 hour House Smoked Brisket, Cheddar Jalapeño Grits, Braised Greens, Barbecue Jus, Fried Onions</i>	

Executive Chef John Folse  
Executive Chef Rick Tramonto  
Chef de Cuisine Payton Warren