



THE VIC-TONES

Brunch Menu

First Course

Mississippi “Caviar” Salad

Black-eyed peas, sweet corn, tomatoes, and bell peppers

Iceberg lettuce wedge and zesty comeback dressing

Po’boy croutons

Second Course

Blue Crab Poached Eggs Sardou

Ship Island blue crab, artichoke hearts, spinach, and Herbsaint cream

Asparagus tips and hollandaise sauce

or

Broadwater Beach Lost Bread (Pain Perdu)

Sweet custard-battered French-bread toast

Sugar cane syrup, candied pecans, and whipped cream

Chicken and apple sausage, warm berry preserves

Third Course

Mama’s Famous Chess Pie

Praline crumbles, candied orange, chocolate dentelle

