

Chosen by Gayot
and MSN as
One of the Ten
Best New
Restaurants in the
Nation!

The Toulouse 'Breakfast Happy Hour'

Most Items on our Breakfast Menu are only \$9.00 Monday - Friday from 8am - 11am
***Excluding Holidays**

Selected by Trip Advisor
as the 5th most popular
restaurant in the nation
and 10th most popular in
the world for their 2012
Travelers' Choice Awards.

We have extended our hours! We now open at 8am seven days a week!

Honey-Vanilla Yogurt 3
with fresh strawberries 5

Bowl of Granola with Fresh Fruit 6
with honey-vanilla yogurt 8

Composed Breakfast Plates *

Served with two cage-free eggs

Crispy Tasso Cakes with Cajun Hollandaise
tasso ham and corn polenta cakes, two eggs 14

Bayou Fisherman's Breakfast
shrimp, pacific fish, crawfish, tasso ham, creole sauce 20
* this item is \$17 for our 'Breakfast Happy Hour'

Spicy Creole Andouille Hash
potatoes, tasso, housemade andouille sausage, mamma lil's
peppers and tomato confit 14

Grilled Skirt Steak and Eggs
creole marinade, shallot pan sauce, arugula 'salad' 17
* this item is \$15 for our 'Breakfast Happy Hour'

Duck Confit Hash
parsnip, arugula, yukon gold potato, apple, fine herbes 15

Cured Pork Cheeks Confit Hash
This item was featured on the Food Network's Fall
Season premier of 'The Best Thing I Ever Ate'. 15

Smoked Salmon and Asparagus Hash
fingerling potatoes, seasonal greens, caramelized shallots 18
* this item is \$15 for our 'Breakfast Happy Hour'

Creole Breakfast Classics *

Served with two cage-free eggs

Creole Crawfish, Shrimp and Andouille Sausage 15

Spicy Shrimp Creole and Eggs over Creamy Grits 15

Housemade Andouille Sausage with Red Beans 12

Cajun Meatloaf and Eggs with Tasso Gravy 14

Buttermilk Biscuits and Creole Sausage Gravy 11

Classic Egg Breakfast
snake river farms ham, housemade garlic sausage, or bacon
Choice of toast or buttermilk biscuit 11

Toulouse Beignets
with powdered sugar and chicory café anglaise
large 10 / small 5

The City's Best Fruit Plate
changes seasonally, always with condensed milk cream
large 10 / small 6

Toulouse Eggs Benedicts *

With our house made hollandaise over a
toasted English muffin with breakfast potatoes

Snake River Farms Kurobota Ham 14

Avocado and Roma Tomatoes 13

'Eggs Florentine' with Arugula and Tomatoes 12

Oyster and Bacon Benedict 17*
*this item is \$15 during our 'Breakfast Happy Hour'

Dungeness Crab with Fine Herbes 19*
* this item is \$15 during our 'Breakfast Happy Hour'

'Eggs Hussarde' with Snake River Farms Ham
and Veal Shallot Pan Sauce 18*
*this item is \$15 during our 'Breakfast Happy Hour'

'Eggs Charcutieres' with Rustic Duck Terrine
and Veal Shallot Pan Sauce 18*
* this item is \$15 during our 'Breakfast Happy Hour'

'Eggs Clark' with Beef Filet Tournedos
and Mushroom-Tasso Merchand du Vin 25*
* this item is \$22 for our 'Breakfast Happy Hour'

Sweet Stuff

Creme Caramel French Toast
belle de brillet pear caramel, fresh strawberries
and pecan butter 12

'Bananas Foster' Pancakes
with candied pecans and butter 12
add Vanilla Ice Cream 2.5

Classic Buttermilk Pancakes
with whipped butter and maple syrup 9

add Two Eggs and Bacon, Ham, or Sausage 6 *

add Fresh Strawberries 3

Creole Buttermilk Biscuit 2.5

Toasted Bread, Baguette or English Muffin
with butter and honey or freeze-dried fruit 2

Omelets and Scrambled Eggs *

Served with Toulouse Breakfast Potatoes

'Big Easy' Andouille Sausage Scramble
holy trinity, fresh herbs, tasso-black pepper gravy 13

Housemade Tasso Ham and Tomato Confit Scramble
shallots, garlic confit, fine herbes, asparagus 13

Crawfish and Tasso Scramble
tomato and garlic confit, black pepper-tasso gravy 15

Dungeness Crab and Asparagus Scramble
shallots, chervil, chives, mornay 18
*this item is \$15 for our 'Breakfast Happy Hour'

Smoked Salmon Scramble
shallots, fine herbes, crème fraiche 18
*this item is \$15 for our 'Breakfast Happy Hour'

Eggs 'Forestiere' with Shiitake and Oyster Mushrooms
asparagus, cave aged gruyere, fine herbes 15

Eggs with Artichoke Hearts and Wild Arugula
garlic confit, shallots, fine herbes 14

Eggs with Snake River Farms Kurobota Ham
Cave-Aged Gruyere and Shallots 14

Breakfast Sandwiches and Salads *

Frisee, Arugula, and Bacon Lardons Salad
two eggs, potato coins, fine herbes and bacon vinaigrette 13

Grilled Asparagus Wrapped with Prosciutto
with an Artichoke-Fennel-Arugula 'Salad'
poached eggs, arugula, basil, broken balsamic vinaigrette 15

Croque Madame
snake river farms ham, gruyere, dijon mustard
topped with two eggs and mornay 14

Toulouse Breakfast Sandwich
fried egg, bacon, avocado, lettuce, tomatoes, herb aioli 12

Daytime Drinking Has Never Been So Dignified, Fun and Guilt-Free . . .

\$8.50

Classic, innovative and expertly made cocktails you cannot get anywhere else before mid-afternoon.
Before 4 pm every cocktail listed below is always priced at \$8.50, seven days a week.

\$8.50

Toulouse Hurricane
bacardi light and dark rum, lime juice, passion fruit,
orange juice, pineapple syrup, angostura bitters, soda

Katie-Mae
vodka, elderberry liqueur, grapefruit juice, sparkling wine

Madame Toulouse
grapefruit vodka, peach puree, honey, sparkling wine

Champagne Mimosa
sparkling wine, fresh squeezed orange juice
-add grand marnier to make it a magnolia 9.5

French Quarter Le Fizz
vodka, st. germain, lime juice, soda

Mud Bug
midnight kahlua, crème de cocoa, baileys, coffee

St. Charles Sangria
white wine, peach schnapps, tuaca, grapefruit juice,
house made sweet and sour

Hemingway
10 cane rum, key lime, luxardo maraschino

Creole Bloody Mary
house-made bloody mary mix, pearl vodka, creole salt

Sazerac
rye whiskey, pernod rinse, bitters, sugar, lemon twist

The Blackbeard
gold rum, coconut syrup,
lime juice, bitters & soda

Ginger's Whip
vodka, brovo ginger, lemon, ginger ale

*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.