

starters

LOUISIANA DUCK GUMBO 8 / 14 slow roasted duck & andouille sausage	BOUDIN CAKES 14 boudin cakes glazed with house made pepper jelly	LOUISIANA CRAWFISH CAKES 16 served on a bed of fresh arugula and roasted garlic aioli
SOUP DU JOUR 8 / 14 chef's daily soup special made with local ingredients	STEAKHOUSE WEDGE SALAD 12 baby ice berg, bacon, tomato, cucumber, blue cheese	GULF CRAB CHEESE DIP 14 cheddar cheese infused with pimento peppers, fresh gulf crab meat, house made tortilla chips

entrees

ACADIAN BENNY 18 poached eggs, grilled biscuit, fried green tomato, cochon de lait, crawfish cream sauce, hashbrowns	SEAFOOD OMELET 20 jumbo lump crab, shrimp, crawfish, red onion, bell peppers, smoked gouda, grilled biscuit, hashbrowns	GRILLADES & GRITS 21 pork grillades, smoked gouda cheese grits
NOPSI BENNY 20 toasted croissant, poached eggs, sliced avocado, smoked salmon, hollandaise, hashbrowns	VEGGIE OMELET 15 arugula, mushrooms, red onions, tomatoes, bell pepper, grilled biscuit, hashbrowns	SHRIMP & GRITS CAKES 22 smoked gouda cheese grits cakes, shrimp, nola bbq sauce
FARMERS PLATTER 15 2 eggs your way, chicken & apple sausage, applewood smoked bacon, grilled biscuit, hashbrowns	ALLIGATOR PIQUANT 15 fried, marinated alligator, tangy tomato sauce, white rice	CHICKEN & WAFFLES 18 boneless southern fried chicken thighs, buttermilk waffle, hot honey, nola bbq sauce
		STEAK & EGGS 24 2 eggs your way, grilled skirt steak, grilled biscuit, fries

dessert

a la carte/sides

BREAD PUDDING 14 drizzled in bourbon sauce	BANANA PUDDING 14 housemade banana pudding, vanilla wafers	applewood smoked bacn 8	smoked gouda grits 8
STRAWBERRY SHORTCAKE 14 shortcake biscuit, fresh LA strawberries, whipped cream	PEACH COBBLER 14 peach cobbler, vanilla ice cream	chicken & apple sausage 8	jumbo lump crab 22
		grilled biscuit 8	hashbrowns 8

CLASSIC BRUNCH COCKTAILS

BOTTOMLESS BELLINIS

Peach is the flavor...

35 *
*per person

FRENCH 75

Cognac (or gin), lemon, sugar, champagne

10

PIMM'S CUP

Pimm's, lemon, orange, mint, cucumber, ginger

12

ESPRESSO MARTINI

Ketel One Vodka, Cynar, St. George coffee, espresso, cacao, brown sugar

14

BRANDY MILK PUNCH

Courvosier, vanilla, almond milk, nutmeg

13

PS, BLOODY MARY

Titos Vodka, Filthy bloody mix, a lil of this, a lil of dat, Crystal hot sauce, Tony's

12

MIMOSA

Your choice of oj, pineapple, or cranberry

10

N/A BEVERAGES

FRE-BIRD

Lemon, ginger, mint, honey, Fre n/a sparkling winesparkling water

10

FRESH JUICE

Choice of oj, pineapple, cranberry, apple

7

ICED COFFEE

Cold brew, your choice of milk, a little sweetner

7

beverage

NOPSI Hotel is a cashless hotel, including its restaurants, bars, & lounges. This means that we **do not** accept cash as a form of payment. You are welcome to leave cash as a tip, however, you must present a card or charge to your room in order to settle your final bill.

SPARKLING + ROSE

CHANDON, BRUT
California

16 | 85

PIERRE SPARR, BRUT
Prosecco, Italy

14 | 70

CHANDON, BRUT ROSE
California

16 | 85

NOPSI BRUT
Mousseux, FR

14 | 70

WINES

LOUIS JADOT STEEL, CHARDONNAY
2021, Burgundy, FR

14 | 70

TALBOTT KALI HART, CHARDONNAY
2022, Monterey, CA

19 | 100

KIM CRAWFORD, SAUVIGNON BLANC
2022, Marlborough, NZ

17 | 90

JADIX, PICPOUL DE PINET
2023, Picpoul de Pinet, FR

12 | 60

PIERRE SPARR, REISLING
2023, Alsace, FR

14 | 70

BORGHI AD EST, PINOT GRIGIO
2022, Friuli, Italy

13 | 60

MICHELE CHIARIO, MOSCATO
2022, Moscato d'Asti, Piedmont, IT

14 | 56