



Ormond
RESTAURANT
BRUNCH

STARTERS

Pain Perdu

Creole French toast with cane syrup

Fried Green Tomatoes

Fried Eggplant Sticks

Cup of Seafood Gumbo

Soup Du Jour

Cheddar Apple Bacon Grits

Caesar Salad

House Salad

*Choice of Housemade Pepper Parmesan or
Balsamic Vinaigrette Dressing*

ENTREES

Ormond Breakfast

Two eggs any style, Pain Perdu, Bacon or Ham,
Ormond potatoes, served with a hot biscuit.

Shrimp and Grits

Gulf shrimp simmered in Creole seasonings, with
Monterey Jack grits, garnished with Fried Shrimp
and served with a hot biscuit.

Crab Cakes Benedict

Louisiana Claw Crab Cakes served on sautéed
spinach, topped with poached eggs, lemon cream
sauce and served with Ormond potatoes.

Crabmeat & Brie Omelette

Three egg omelet, fresh Claw Crabmeat, Monterey
Jack cheese, creamy Brie Sauce, Ormond potatoes.
Served with a Hot Biscuit.

Crawfish Omelette

Three egg omelette, Louisiana Crawfish Tails,
Monterey Jack cheese served with Ormond
potatoes. Served with a hot biscuit.

ENTREES

Build Your Own Omelette

Three eggs with your choice of ingredients. Served
with Ormond potatoes and a hot biscuit.

Meats – Ham, Bacon

Cheeses – Monterey Jack, Cheddar

Veggies – Onions, Sweet pepper, Spinach,
Mushrooms, Artichoke Hearts

Chicken and Waffles

Two Buttermilk Biscuits topped with Creole
seasonings, a fried chicken breast, with honey
butter and house made pepper jelly. Served with
Ormond potatoes.

Chicken Biscuits

Boneless breast fried with a pecan flour and served
on a house made Belgian waffle, topped with butter,
Crystal hot sauce, and Maple syrup.

Country Fried Steak and Eggs

Tender steak sliced and dipped in buttermilk batter,
fried and served on a grilled biscuit with two
poached eggs, sausage gravy and Ormond
potatoes.

Catfish Bucktown

Wild caught Des Allemands filet dusted in pecan
flour, fried, and topped with sautéed Gulf shrimp,
Crystal meunière sauce, and served on a bed of
herb rice.

Creole Stuffed Eggplant

Half eggplant stuffed with Shrimp, Crabmeat and
Creole seasonings, topped with Romano herb
breadcrumbs and baked. Served with sautéed
vegetables.

Eggplant Maurepas

Eggplant slices lightly breaded, fried and topped
with sauteed Shrimp, Crabmeat, Artichoke Hearts
in a creamy Tomato Sauce. Served with Pasta
Bordelaise.

Chicken Parmesan

Boneless breast baked in Italian breadcrumbs,
Tomato Sauce, Mozzarella Cheese, Garlic Pasta

Prime Rib

Slow roasted with Au Jus. Served with Garlic
Roasted Potatoes.



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RESTAURANT
BRUNCH

WAFFLES

Belgian

Golden, with whipped butter and syrup

Chocolate

With chocolate chips, chocolate syrup and whipped cream

Add: Side of Bacon

SUNDAY MORNING SIPPING

Ormond's Bloody Mary

Our take on the classic! Garnished with celery, olives, spicy green beans, pickled okra, lemon, and bacon.

Under the Oaks

Fresh raspberry puree, simple syrup, and Titos over ice. Garnished with a lemon twist.

Spiked Sweet Tea

A Southern classic, spiked with Kentucky whiskey.

Irish Coffee

Fresh brewed coffee mixed with a shot and a half of Irish whiskey and cream.

Bourbon Milk Punch

The perfect morning blend of bourbon, half and half, and vanilla.

French 75

A refreshing drink made with champagne, gin, simple syrup, and lemon.

Mississippi River Breeze

A tropical, refreshing drink made with amaretto, coconut rum, pineapple, cherry, with a fresh orange wedge.

BOTTOMLESS MIMOSAS

Single or Bottomless

You tell us when!! Made with fresh orange juice and champagne.

NON-ALCOHOLIC BEVERAGES

Strawberry Lemonade

Arnold Palmer

Shirley Temple

Coffee

Coke, Sprite, Diet Coke, Tea

DESSERTS

White Chocolate Bread Pudding

Crème Brûlée

Pecan Pie

CHILDREN'S MENU

Children 12 and under, please

Fried Chicken Fingers

with fries or pasta

Fried Shrimp or Fried Catfish

with fries

Pasta Alfredo

with vegetables

Shared Plate Fee - \$8.00 | Substitution Prices Vary, 20% Gratuity added to Parties of 6 or more

Separate Checks - Table Split up to 8 Checks

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