

BRUNCH MENU

SOCIALS

- BAKED BRIE** house-made pepper jelly, granny smith apples, French bread crostini / 14
CRAB CAKE MAISON seared crab cakes, house remoulade, chimichurri, fresh pepper salad / 20
EGGPLANT + CRAWFISH fried eggplant, crawfish cream sauce, green onions / 15
BBQ SHRIMP Gulf shrimp, Creole garlic and rosemary butter sauce, parmesan herb grits / 17
MOULES FRITES steamed mussels, garlic, white wine butter, fries, house-made tartar / 16
DUCK BEIGNETS duck confit, date marmalade, braised collards, cayenne powdered sugar / 16
ROUJ BOUDIN BALLS smoked crawfish boudin, dirty rice, sauce creole, pepper jelly jam / 16
SHRIMP + GREEN TOMATO NAPOLEON green tomatoes, boiled shrimp, remoulade, avocado, green onion / 16
OYSTERS + OKRA fried oysters, green tomato chow chow, pickled okra, roasted corn, bacon vinaigrette, green onion aioli / 15
HOT LEGS frog legs, creole buffalo sauce, smoked blue cheese dressing / 15
CRAB CLAWS sautéed Louisiana blue crab claws, cayenne butter, giardiniera / 20

SANDWICHES

served with fries

ROUJ BURGER Tabasco marinated fried onions, bacon, pepper jack, beer mustard, brioche / 17

MUSHROOM SWISS BURGER arugula, jalapeño rum dressing, brioche / 16

SHRIMP POBOY Gulf shrimp, tartar, lettuce, tomato, Leidenheimer bread / 16

CREOLE FRENCH DIP sautéed shrimp, crawfish, red onions, red bell peppers, pepper jack, mayonnaise, garlic butter / 19

OYSTER BLT Gulf oysters, tartar, bacon, lettuce, tomato, brioche / 16

PRIME RIB POBOY shaved prime rib, sautéed onions, Swiss, horseradish cream, Leidenheimer bread / 19

SWEET TEA CHICKEN fried chicken breast, sweet tea brine, pickled green tomato, pimento cheese, bacon, arugula, pepper jack / 15

SOUPS

- cup/bowl
DUCK + ANDOUILLE GOMBO 6/12
SEAFOOD GOMBO 6/12
SOUP DU JOUR 6/12

ADDITIONS

- JUMBO LUMP CRAB** / 14
CRAWFISH TAILS / 9
GRILLED SHRIMP / 10
CRAWFISH CREAM SAUCE / 9

SALADS

dressings: sensation, remoulade, white balsamic, cilantro lime, jalapeño rum, Steen's cane syrup vinaigrette

STEAK SENSATION romaine, eggplant croutons, red onion, toasted almonds, parmesan / 19

SHRIMP REMOULADE boiled shrimp, romaine, remoulade dressing, tomato, boiled egg / 15

CARIBBEAN CHICKEN flame-broiled chicken, mixed greens, pineapple, black beans, tomatoes, avocado, jalapeño rum dressing / 16

LOCAL BERRY local fruit, candied pecans, pickled pears, granny smith apple, goat cheese, Steen's cane syrup vinaigrette / 14

WEST INDIES AVOCADO chopped avocado, tomato, onion, cilantro lime vinaigrette, lump crab / 22

SHRIMP + BACON grilled shrimp, pickled peaches, bacon, feta, avocado, grape tomatoes, bacon vinaigrette / 20

SENSATION chopped romaine, sensation dressing, parmesan / 5

SHAREABLE SIDES

- CREAMY CRAWFISH HASH** / 8
BACON four strips / 6
TWO EGGS TO ORDER / 3
GRILLED ASPARAGUS / 9
ROASTED SWEET POTATOES / 8
RATATOUILLE / 7
MASHED POTATOES / 6
PARMESAN HERB GRITS / 6
CAULIFLOWER AU GRATIN / 9

ROUJ

CREOLE

PEARLS half dozen gulf oysters

CLASSIC CHARGRILLED parmesan, garlic butter / 13

ROCKEFELLER spinach, parmesan, Herbsaint / 15

GARLIC CHILI + LIME fresh herbs, chili lime parmesan, garlic, Sriracha / 15

B + B + J smoked blue cheese, pickled jalapeño, Nueske's bacon, garlic butter / 15

BLOODY MARY chopped bacon, okra, tomato, green beans, Grana Padano / 15

CLASSIC RAW classic mignonette, cocktail, lemon wedge / 12

Consumer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SHELLS chargrilled gulf shrimp

CLASSIC CHARGRILLED parmesan, garlic butter, Sriracha / 14

GOMBO + CRAB Louisiana gumbo, jumbo lump crab / 19

GARLIC CHILI + LIME fresh herbs, chili lime parmesan, garlic, Sriracha / 15

JALAPEÑO + BACON thin sliced jalapeño, pepper jack, bacon / 13

NOUVEAU ROUJ BRUNCH

CATFISH + GRITS fried catfish filet, crawfish etouffee, bacon crumble / 22

GRITS + GRILLADES beef medallions, rich gravy, parmesan grits / 24

TOURNEDOS + SHRIMP 4oz filet mignon, bbq shrimp, garlic mashed potatoes / 28

ROUJ CREOLE HASH alligator sausage, braised short rib, tasso, crispy red potatoes, red onion gravy, fried eggs / 22

CHICKEN FRIED CHICKEN + EGGS bacon marsala gravy, biscuit, garlic mashed potatoes, two eggs cooked to order / 19

CHIPS MAYAI frite omelet, kachumbari (onion tomato salad), cheddar, queso fresco, chives / 14

BOUDIN BENEDICT boudin cakes, poached eggs, buttermilk biscuit, Tobasco hollandaise / 18

FRENCH TOAST SLIDERS French toast, bacon, eggs, strawberry compote / 17

CROQUE MADAME grilled ham + cheese sandwich, cheddar cream, topped with a sunnyside up egg / 14

CREOLE OMELET shrimp, crawfish, andouille sausage, red bell peppers, red onion, pepper jack cheese sauce, sauce piquante, pepper slaw / 18

ROUJ FRENCH TOAST sugar-crusted French toast, strawberry topping, classic maple syrup, bacon / 14

CORNISH HEN + RED BEANS sweet tea brine, creole butter injection, classic red beans and rice, cornbread / 24

VEGGIE OMELET sautéed squash, zucchini, onions, peppers, mushrooms, spinach, biscuit / 12

SUNDAY PRIME RIB 12oz, garlic mashed potatoes, horseradish cream, au jus / 30

KIDS fries can be substituted for fruit

FRENCH TOAST bacon or fruit / 8

SCRAMBLED EGGS bacon or fruit / 6

GRILLED CHEESE SANDWICH with fries / 5

FRIED SHRIMP / 9

KIDS CHEESEBURGER with fries / 6

CHICKEN TENDERS grilled or fried / 8

20% Service Charge added to all parties of 9 or more

A CITY GROUP HOSPITALITY RESTAURANT

