

Brunch and Daytime Escapism for Our Generation

Exquisite and Ambitious Preparations. Unmatched Value. Unrepeatable People. Values. Adult Escapism.

The Energy and Feel of the Big Easy . . . in the Most Compelling, Inviting and Artisan Crafted Daytime Environment in the Region

The Ultimate Breakfast Happy Hour
Most Breakfast Plates are \$8.00. Monday through Friday from 8 am - 11 am

Twelve Fabulous Brunch and Daytime Cocktails Are Always \$7.50
Daytime Drinking Has Never Been So Dignified, Fun and Guilt-free . . .

New Orleans has been the penultimate brunch town in the country for more than a century. At Toulouse we offer daytime dining, escapism, cuisine, cocktails and unrepeatable people and experiences for our generation. We serve one of the very best breakfast and lunch menus in the nation . . . and in one of the most beautiful and compelling daytime dining environments ever constructed.

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

The Toulouse 'Breakfast Happy Hour'
Every Item on our Breakfast Menu is only \$8.00 *every* Monday - Friday from 8 am - 11 am

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

Our Breakfast Happy Hour was selected by Seattle Magazine as one of the best things of 2010

Honey-Vanilla Yogurt 3
with fresh fruit or berries 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 and corn polenta cakes, two eggs 13

Bayou Fisherman's Breakfast
shrimp, pacific fish, crawfish, two eggs, creole sauce 17
* this item is \$12 for our 'Breakfast Happy Hour'

Grilled Skirt Steak and Eggs
creole marinade, shallot pan sauce, arugula 'salad' 17
* this item is \$12 for our 'Breakfast Happy Hour'

Duck Confit Hash
potatoes, parsnips, thyme, two eggs 14

Cured Pork Cheeks Confit Hash
This item was featured on the Food Network's Fall Season premier of 'The Best Thing I Ever Ate'. 14

Smoked Salmon and Asparagus Hash
fingerling potatoes, swiss chard, pearl onions 16
* this item is \$11 for our 'Breakfast Happy Hour'

Creole Breakfast Classics

Served with two cage-free eggs.

Creole Crawfish, Shrimp and Andouille with Eggs 14

Spicy Shrimp Creole and Eggs over Creamy Grits 14

Housemade Andouille Sausage with Red Beans 11

Cajun Meatloaf and Eggs with Tasso Gravy 13

Buttermilk Biscuits and Creole Sausage Gravy 10

Classic Egg Breakfast
snake river farms ham, housemade garlic sausage, or bacon
breakfast potatoes with toast or buttermilk biscuit 10

Toulouse Beignets

with powdered sugar and chicory 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 creole hollandaise over a
toasted English muffin with breakfast potatoes

Snake River Farms Kurobota Ham 15

Rustic Duck and Pistachio Terrine 15

Avocado and Roma Tomatoes 12

'Eggs Florentine' with Arugula and Tomatoes 12

Dungeness Crab with Fine Herbes 18*
* this item is \$15 during our 'Breakfast Happy Hour'

'Eggs Hussarde' with Snake River Farms Ham
and Veal Shallot Pan Sauce 17*
*this item is \$12 during our Breakfast Happy Hour

'Eggs Charcutieres' with Rustic Duck Terrine
and Veal Shallot Pan Sauce 17*
* this item is \$12 during our Breakfast Happy Hour

'Eggs Clark' with Beef Filet Tournedos
and Mushroom-Tasso Merchand du Vin 25*
* this item is \$19 for our 'Breakfast Happy Hour'

Sweet Stuff

Crème Caramel French Toast
belle de brillet pear caramel, fresh strawberries
and pecan butter 9

'Bananas Foster' Pancakes
with candied pecans and pecan butter 9
add Vanilla Ice Cream 2

Classic Buttermilk Pancakes
with whipped butter and maple syrup 7

add Two Eggs and Bacon, Ham, or Sausage 5 *

add Fresh Strawberries 2.5

Creole Buttermilk Biscuit 2.5

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

Omelets and Scrambled Eggs

Served with Toulouse Breakfast Potatoes

'Big Easy' Andouille Scramble
bell peppers, fresh herbs, tasso-black pepper gravy 12

Housemade Tasso and Tomato Confit Scramble
shallots, garlic confit, fine herbes, asparagus 12

Crawfish and Tasso Scramble
tomato and garlic confit, black pepper-tasso gravy 13

Dungeness Crab and Asparagus Scramble
gruyere, chervil, chives, mornay 16
*this item is \$11 for our 'Breakfast Happy Hour'

Smoked Salmon Scramble
shallots, fine herbes, crème fraiche 16
*this item is \$11 for our 'Breakfast Happy Hour'

Eggs 'Forestiere' with Shiitake and Oyster Mushrooms
asparagus, cave aged gruyere, fine herbes 12

Eggs with Artichoke Hearts and Wild Arugula
garlic confit, shallots, fine herbes 12

Eggs with Snake River Farms Kurobota Ham
and Cave-Aged Gruyere 11

Breakfast Sandwiches and Salads

Frisee, Arugula, and Bacon Lardons Salad
two eggs, sherry vinaigrette, fine herbes 13

Croque Madame
snake river farms ham, fried egg, gruyere, mornay 12

Classic Breakfast Sandwich
fried egg, bacon, avocado, lettuce, tomatoes, red onion 11

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

\$7.50

Classic, innovative and expertly made cocktails you cannot get anywhere else before mid-afternoon comes along.
Before 4 pm every cocktail listed below is always priced \$7.50, seven days a week.

\$7.50

Katie-Mae

vodka, st. germain, grapefruit juice, sparkling wine

Madame Toulouse

grapefruit vodka, peach puree, honey, sparkling wine

Toulouse Milk Punch

bourbon, vsop cognac, milk, vanilla, honey syrup

Pimm's Cup

pimm's no. 1, limoncello, lemon, soda

Sazerac

rye, pernod rinse, bitters, sugar, lemon twist

Toulouse Hurricane

light and dark rum, lime juice, passion fruit nectar,
orange juice, pineapple syrup, angostura bitters, soda

Mint Julep

bourbon, fresh mint, sugar

The Ramos Gin Fizz

gin, orange flower water, lemon, cream, and egg white*

Creole Bloody Mary

creole tomato juice, vodka, creole seasoning salt

Champagne Mimosa

sparkling wine, fresh squeezed orange juice
with grand marnier to make it a magnolia 9

The Incantation

cachaca, aperol, lemon, orange and grapefruit

Southern "Egg Nog" Flip

spiced rum, frangelico, milk, nutmeg, whole egg*, bitters

* Eating undercooked eggs or proteins may increase your chances of contracting a food borne illness.