



START YOUR MORNING

Baked Goods \$4.5 each

choice of Nutella, banana nut, or blueberry muffin, plain bagel everything bagel, or croissant

Beignets \$6

New Orleans style, powdered sugar

Chilled Fruit \$6

seasonal

Greek Yogurt \$9

fresh berries, homemade granola & LA honey

FUEL FOR YOUR DAY

Baked Oatmeal \$10

pecans, berries, banana, cinnamon & cane syrup

Breakfast Sandwich \$12.5

fried eggs, cheddar cheese, andouille, Neuske's bacon or cochon de lait on croissant

Brioche French Toast \$11

cinnamon, powdered sugar and maple syrup

Eggs Any Style \$13

andouille, Neuske's bacon or cochon de lait & baked cheese grits

Omelette \$13.5

Choice of andouille, Neuske's bacon, or cochon de lait & onion, tomato, mushrooms, roasted peppers, cheddar cheese

Smoked Salmon \$15.5

bagel, cream cheese, capers, red onion and arugula

TO DRINK

Bottomless Coffee \$2

French Market medium roast

Cold Brew \$4.5

Congregation Coffee made locally

Mimosa or Bloody Mary \$10

OJ or Milk \$3

Soft Drinks \$4

Mexican Coke, Mexican Sprite, Diet Coke, Golden Peak Iced Tea, Abita Root Beer

Starbucks Espresso

latte \$4.5, cappucino \$4.5, espresso \$2
– add flavored syrup for \$1

#qchotelbar
New Orleans, LA
504-587-9700



Consuming raw or undercooked meat, poultry & seafood may increase your risk of foodborne illness

20% gratuity may be added to parties of 6 or more