

Summer 2017 Brunch

Starters

OYSTERS SBISA Flash-fried local oysters served over Herbsaint creamed spinach, topped with Tabasco hollandaise, chopped bacon and parmesan cheese	12.00
LOUISIANA BLUE CRAB CAKES Jumbo lump crab meat lightly dusted in Panko bread crumbs, pan-seared and served with citrus aioli	15.00
SBISA SEAFOOD APERITIF Boiled Gulf shrimp, jumbo lump crab meat, fried green tomatoes, housemade remoulade and cocktail sauce	14.00

Soups

TURTLE SOUP A New Orleans classic with lemon and a generous splash of sherry	8.50
GUMBO DU JOUR Inspiration of our Chef, changes daily	8.50

Salads

HOUSE SALAD Mixed baby greens, cherry tomatoes, candied pecans, crumbled goat cheese and champagne vinaigrette	10.00
TOMATO MOZZARELLA SALAD Vine-ripened tomatoes, burrata cheese, fresh basil, reduced balsamic vinegar and grilled baguette -With grilled shrimp (add 5.00)	12.00
WEDGE SALAD Crispy iceberg wedge, chopped bacon, cherry tomatoes, grilled red onions and blue cheese dressing	8.00
CAESAR SALAD Romaine lettuce, parmesan, herbed croutons and a garlic-parmesan dressing -With grilled shrimp (add 5.00)	9.00
PROSCUITTO AND MELON SALAD Spheres of fresh melon and goat cheese, Proscuitto de parma, peppery greens and vailla vinaigrette	

Brunch

CRABCAKES AND EGGS Louisiana blue crab cakes, two poached eggs, and hollandaise sauce	18.00
EGGS BENEDICT Toasted English muffins, Canadian bacon, poached eggs and hollandaise sauce	14.00
EGGS SBISA Two poached eggs, grilled Andouille Sausage, wilted spinach and smoked tomato basil hollandaise	15.00
SPINACH AND GOAT CHEESE OMELETTE Three egg omelette with fresh spinach, goat cheese, tomatoes and artichoke hearts, topped with hollandaise sauce	12.00
CRAWFISH AND ANDOUILLE OMELETTE Three egg omelette stuffed with Louisiana crawfish tails, Andouille Sausage and wild mushrooms, topped with sauce Creole	14.00
GRILLADES AND GRITS A southern classic - veal grillades in a rich cream sauce served over jalapeno cheddar stone-ground grits	12.00
SHRIMP AND GRITS Fresh Louisiana Gulf Shrimp sauteed in a saffron and seafood broth with tomatoes and garlic, served over a creamy tasso, cheddar and green onion grits	15.00
BBQ OYSTER POBOY Flash fried Louisiana oysters tossed in a New Orleans style BBQ sauce with Creole cole slaw and hand-cut fries	15.00
PASTA JAMBALAYA A Sbisa favorite - shrimp, chicken, crawfish tails, and andouille sausage simmered in a spicy Creole sauce, served over penne pasta	17.00
STEAK AND EGGS 10oz USDA prime ribeye, 2 fried eggs, served with house potatoes and herb steak butter	26.00
CHICKEN AND WAFFLES Southern Fried Chicken Breast, housemade sweet potato waffles and Steen's Cane Syrup	16.00
PAIN PERDU Thick slices of French bread, dipped in batter, served with fresh-cut fruit, toasted pecans and bourbon maple syrup	12.00
DECATUR BURGER 10 oz hand-formed Angus burger cooked to perfection, served on a brioche bun with a fried green tomato, chipotle remoulade, applewood smoked bacon, aged cheddar cheese and our hand-cut french fries	15.00