



APPETIZERS

- Lump Crab & Avocado** 10
Crab, mango, spicy green curry, wonton chips
- Boudin Eggrolls** 9
House-made boudin in a crispy spring roll served with molasses fig sauce
- Sugarcane Pork Skewers** 9
Sugarcane skewers wrapped in pork sausage, grilled with spiced rum glaze
- Fried Mirliton Pickles** 9
House-made pickled mirliton, with smoked poblano ranch sauce
- Marge's Tomato Stack** 10
Fried green tomato stack, chilled shrimp, pickled okra, bacon and jalapeno ravigote

SALADS

Choose Your Protein:

- Grilled Skirt Steak, Gulf Shrimp, Salmon, Fried Oysters 15
Grilled Chicken / Fried Chicken 14

- Point Reyes Blue**
Mixed greens, grape tomatoes, shaved red onion, blue cheese crumbles, blue cheese dressing [G]
- Creole Slaw**
Shredded cabbage, purple cabbage, green onions, julienned carrots, pecans, creamy horseradish vinaigrette [G]
- Grilled Veggie**
Mixed greens, seasonal charred vegetables, grape tomatoes, fresh cheese, herb vinaigrette [G]
- Iberville**
Mixed Greens, cheddar cheese, grape tomatoes, sweet and spicy pecans, smoked poblano ranch

SIDES

- Breakfast Potatoes** 6
- Grilled Seasonal Vegetables [G]**
- Grits**
- Fruit**
- Green Rice**
LULA Restaurant & Distillery · 1532 St. Charles Ave
New Orleans, Louisiana · (504) 267-7624
lulanola.com · @eatdrinklula

BRUNCH MENU

Sat & Sun 9am - 3pm

SHRIMP BOILS

- In Season Shrimp** 15
Choose Either:
- Ginger Lemongrass**
Fresh chilies, lemongrass, soy beans, ginger, lime juice over fries
- Garlic Butter**
Lemon juice, crushed garlic, butter, herbs over fries
- Hot Garlic**
Spicy and tangy herb base, crushed garlic over fries

ENTRÉES

- Buttermilk Cornish Hen** 17
Tea brined and fried, fries, and creole slaw
- Grilled Gulf Fish** 17
Green onion popcorn rice, grilled veggies, chimichurri [G]
- Shrimp & Grits** 18
Jumbo gulf shrimp, fried green tomatoes, stone ground grits, tasso cream sauce
- Grilled Skirt Steak** 17
8 oz skirt steak, eggs, potatoes
- Chicken & Biscuits** 16
Creamy tasso gravy, buttermilk biscuits, pan fried eggs, fried chicken breast
- Couchon de Lait Benedict** 19
Indian fry bread, slow cooked pork, poached egg, jalapeno, hollandaise
- Pork Osso Buco Grillades & Grits** 17
Bone in slow roasted pork, stone ground grits, rich pan gravy, pan fried egg
- Lula Omelette** 13
Choice of bacon or sausage, onions, roasted peppers & cheddar cheese, potatoes, fresh fruit
- Veggie Omelette** 12
Cremini mushrooms, asparagus, roasted tomatoes, fresh artisan cheese, potatoes, fresh fruit
- Bacon Egg Cheeseburger** 14
House ground beef, cheddar cheese, pickles, mayo, brioche bun, bacon, egg, fries
- Crawfish Mac-n-Cheese** 17
Cavatappi pasta, aged cheddar, parmesan herbed bread crumbs, crawfish, tasso & choice of side salad
- Pain Perdu [French Toast]** 13
Lula rum pecan sauce, griddled bananas, served with choice of bacon or sugarcane pork skewers [add two eggs +2.00]
- Fried Chicken Sandwich** 13
Crispy fried chicken, bacon, cheddar cheese, molasses fig sauce, fries [add egg +1.00]

Ask for a Tour of our Distillery

Check Out the Barrel Room for Special Events

Happy Hour

Monday-Thursday 4:00 p.m. - 7:00 p.m.
\$5 Lula Signature Cocktails / \$5 Apps

G • Gluten Free