

# 3<sup>RD</sup>

**BLOCK DEPOT**  
KITCHEN + BAR

## STARTERS

**TRADITIONAL CAJUN GUMBO 10 CUP - 18 BOWL**  
chicken, andouille, warm potato salad

**SMOKED SALMON ON BABY FIELD GREENS GF 15**  
pickled peppers, onion, tomato, dill emulsion

**POACHED SHRIMP COCKTAIL 15**  
creole slaw + gulf shrimp

**MUFFULETTA PANZANELLA 15**  
spring mix, swiss cheese, salami, ham, olive salad, croutons

**FRIED CRAB CAKE + LEMON AIOLI 18**  
lump crab, lemon aioli, spring mix, lemon vinaigrette

## ENTREES

**BANANAS FOSTER FRENCH TOAST 12**  
brioche bread, brandy milk punch, banana, caribbean rum, cinnamon, brown sugar

**BOUDIN BENEDICT 24**  
brioche toast, boudin, tasso + poblano hollandaise, molasses brussels, chopped bacon

**COCHON DE LAIT HASH BOWL GF 28**  
two eggs any style, 3rd block hash, 16-hour smoked pork

**BLACKENED GULF FISH + SHRIMP GF 32**  
bell pepper rice pilaf, dill pico de gallo

**VEGETABLE FRITTATA GF 14**  
acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette

**BRUNCH SURF + TURF GF 25**  
cochon de lait, crispy shrimp, soft scrambled eggs, charred peppers, bbq onions, flour or corn tortillas

**STEAK + EGGS GF 32**  
5oz beef strip steak, garden vegetable hash, hen's eggs, creole horseradish cream

## BRUNCH BOOZE

**3RD BLOCK BLOODY MARY 12**  
fresh vegetables, spices, just the right amount of heat

**BELLA BLUE SPARKLER 14**  
Empress gin, elderflower, lime juice, simple syrup, prosecco

**THE BERMUDA TRIANGLE 14**  
local Cheramie rum, fresh lime + grapefruit juice, rosemary, hopped grapefruit bitters

**SICILIAN SUNRISE 14**  
orange-infused vodka, Aperol, Campari, fresh orange juice

**PIMM'S CUP 13**  
Pimm's No. 1, lemon juice, seasonal fruit, soda

## SWEETS

**BLUEBERRY WHITE CHOCOLATE BREAD PUDDING 10**  
limoncello glaze

**BEIGNETS 7**  
powdered sugar, steen's cane caramel sauce

**BASQUE CHEESECAKE 12**  
berry coulis + pickled blueberry + cinnamon tuille

Any groups of six guests or more are subject to an automatic 18% gratuity

**BURLESQUE BOTTLES +**

**HOCH**

**BOTTLE SPECIAL**

veuve clicquot brut  
\*yellow label  
champagne, france \$95

**HOCH PUNCH**

served in a giant flask to share  
Big Hoch \$45, Little Hoch \$25  
Bottomless Bella Bellinis \$25

# BRUNCH MENU