

3RD

BLOCK DEPOT

KITCHEN + BAR



BURLESQUE BOTTLES + HOCH

HOCH PUNCH

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

BOTTLE SPECIAL

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

STARTERS

TRADITIONAL CAJUN GUMBO

chicken, andouille, warm potato salad

3RD BLOCK HOT CHICKEN

smoked gouda grits, crispy pork belly

PORK BELLY & PECAN SALAD

baby kale, abita root beer glazed pork belly, candied pecan, apple cider vinaigrette

BURLESQUE BRUNCH

2-course brunch menu: price of entrée, includes starter

BANANAS FOSTER FRENCH TOAST 27

brioche bread, brandy milk punch, banana, caribbean rum, cinnamon, brown sugar

BOUDIN BENEDICT 33

brioche toast, boudin, tasso + poblano hollandaise, molasses brussels, chopped bacon

COCHON DE LAIT HASH BOWL ^{GF} 34

two eggs any style, 3rd block hash, 16 hour smoked pork

PECAN CRUSTED GULF FISH 35

sweet corn rice, baby spinach, sauce vin blanc, tomatoes

VEGETABLE FRITTATA 26

acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette

BRUNCH SURF + TURF ^{GF} 33

cochon de lait, crispy oysters, soft scrambled eggs, charred peppers, bbq onions, flour tortillas

STEAK + EGGS ^{GF} 37

5oz. beef strip steak, garden vegetable hash, hen's eggs, creole horseradish cream

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

SMOKED SALMON ON BABY FIELD GREENS

pickled peppers, onion, tomato, dill emulsion

ARTISAN CHEESE PLATE

assorted seasonal cheeses, pickles, nuts, fruit

SHRIMP & TASSO CORNDOGS

crystal hot sauce beurre blanc, pepper jelly, pickled okra

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

LONDON FOG LIFTER 13

brandy, earl grey, honey, milk

THE GRAND DUCHESS 14

a tribute to our friend

chris owens: empress gin, grapefruit cordial, lemon juice, rose water, sparkling wine

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

HOT BUTTERED RUM BREAD PUDDING 10

butter rum sauce and pecans, rum pecan ice cream

CHICORY BROWNIE A LA MODE 12

bourbon vanilla icea, steen's caramel drizzle

TRADITIONAL WARM BEIGNETS 7

powdered sugar, steen's cane caramel sauce

BRUNCH MENU