

# LÜKE

## BREAKFAST

7am – 11am M-F • BREAKFAST BUFFET 7am – 10am M-F, 7am-11am Sat – Sun

## COCKTAILS

### BRANDY MILK PUNCH

brandy, milk, and vanilla  
8.00

### CHAMPAGNE AU PÊCHE

champagne and fresh peach purée  
9.25

### HEMINGWAY

rum, mint, and cane syrup  
8.50

### SLEEPYHEAD

brandy, lemon, mint and ginger  
7.50

### BLOODY MARY

vodka, tomato juice and spices  
8.75

### PIMM'S ROYALE

Pimm's and champagne  
8.00

## FROM THE PÂTISSERIE

assorted muffin 2.00

big buttery bisquit 2.00

croissant 2.00

## À LA CARTE SIDES

Poche's andouille sausage 4.00

cane syrup breakfast sausage 4.00

local Chisesi ham 4.00

Allen Benton's bacon 4.50

McEwen and Sons organic grits 5.00

skillet potatoes 3.50

seasonal fruit and berries 4.00

Bittersweet Plantation yogurt 4.00

*This menu is only a sample as it is evolving daily.*

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BRUNCH 7am – 4pm Sat-Sun • LUNCH 11am – 4pm • DINNER 4pm – 11pm • TAKE OUT 7am – 11pm

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### **the St. Charles buffet**

scrambled organic eggs, cane syrup sausage,  
Allen Benton's smoked bacon, McEwen and Sons grits, artisan cheeses,  
Bittersweet Plantation's yogurt, seasonal fruit and muesli  
coffee, tea or juice  
18.50

### **southern breakfast**

two organic eggs cooked any style with Chisesi ham,  
cane syrup sausage or twice smoked bacon,  
a large buttery biscuit creamy white corn grits  
15.00

### **healthy start**

house-made muesli with yogurt and berries  
coffee, juice and toast  
12.00

### **omelet**

fresh yard eggs with jumbo lump crab, asparagus,  
fresh herbs and house-made fromage blanc  
16.00

### **chicken and waffles**

buttermilk fried chicken, Benton's bacon gravy  
house-made waffles and local mayhaw syrup  
20.00

### **Louisiana shrimp and grits**

with Poche's andouille  
22.00  
add poached eggs 5.00

### **Mimi's buttermilk pancakes**

local berry cane syrup  
9.00

### **grits and grillades**

estate-raised veal with McEwen and Sons grits  
18.00  
add poached eggs 5.00

### **crabcakes and eggs**

with poached eggs, country hash browns, and hollandaise  
22.00

### **cochon and eggs**

on stewed greens with cornichons and hollandaise  
20.00

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