

Brunch

ITALIAN RESTAURANT & BAR
B•R•A•V•O•!

SERVED 11 AM – 3 PM
SATURDAYS & SUNDAYS

AVOCADO TOAST WITH RATATOUILLE   	16
wheat toast / avocado / ratatouille / two over-easy eggs / pine nuts / aged balsamic / whipped goat cheese	
CRAB CAKES  	25
tomato-tarragon butter / truffled polenta / crispy shoestring potatoes / seasonal vegetables	
“EGGS SARDOU” PIZZA  	16
artichoke hearts / creamed spinach / baked eggs / creole mustard aioli / mozzarella / fontina	
BREAKFAST PIZZA 	19
béchamel / mozzarella / fontina / caramelized onions / Italian sausage / bacon / scrambled eggs	
SMOKED SALMON PIZZA   	20
mascarpone-dill spread / fontina / capers / red onions / chives / parmesan	
CHICKEN PICCATA 	21
lemon / capers / roasted red potatoes / seasonal veggies / white wine-butter sauce	
NEW ORLEANS STYLE SHRIMP & GRITS   	24
grape tomatoes / andouille / bacon / peppers / onions / corn / truffled polenta	
BELGIAN WAFFLE 	15 19
balsamic macerated berries / fresh whipped cream - OR- hot honey-glazed fried chicken breast / choice of side*	
STEAK & EGGS 	39
8 oz skirt steak / two over-easy eggs / potato & caramelized onion hash / chimichurri	
BRAVO! BENEDICT   blackened redfish  -OR- crab cake 	24
two over-easy eggs / grilled prosciutto / focaccia toast / crawfish choron / choice of side*	
CRABMEAT OMELET   	23
grande mozzarella / lump crabmeat / tomato-tarragon beurre blanc / choice of side*	
add a 4 oz. beef filet \$24	
RATATOUILLE OMELET  	17
grande mozzarella / ratatouille / choice of side*	
MEATBALL OMELET	19
house-made meatballs / grande mozzarella / red sauce / choice of side*	
BREAKFAST SMASH BURGER	21
two 3oz patties smash griddled with onions / over-easy egg / smoked bacon / beer cheese sauce / crispy fried onions pretzel bun / hot sauce gastrique / choice of side*	

*SIDE CHOICES:

fresh fruit | field green salad | caesar salad | soup of the day | tomato basil soup
french fries \$1 | sweet potato fries \$2 | spinach salad \$2 | fried egg \$2

*Consuming raw or undercooked eggs or fish may increase your risk of food borne illness



VEGETARIAN



CONTAINS NUTS



SHELLFISH



DOMESTIC



IMPORTED

BRUNCH COCKTAILS \$13

BRAVO! BLOODY MARY
with house-made pepper-infused vodka

PEPPERED CAT
cathead bristow gin / uncle val's pepper gin / bloody mary fixings

LIMONTINI
bacardi limon / orange juice / sweet & sour

THE IRISH HELLO
Jameson orange / orange juice / lime juice / house sour mix / coconut cream / tahin

COFFEE RESERVE
Jefferson reserve / kahlua blonde roast / praline liqueur / espresso / angostura bitters

ESPRESSO MARTINI
espresso / vodka / coffee liqueur / vanilla liqueur

SWEET MISSISSIPPI
Tito's vodka house-infused with sweet potato / Kahlua blonde roast / heavy cream /
cardamom bitters / nutmeg sprinkle garnish / slice of infused sweet potato garnish

BOTTLE SERVICE \$35

create your own mimosas!
bottle of veuve du vernay with choice of:
two 7 oz carafes: orange, cranberry, pineapple juice

BUBBLY BEVERAGES

MAN-MOSA
prosecco / orange juice / ketel one limon

BRAVO! BELLINI
prosecco / peach schnapps

1994
prosecco / limoncello / cointreau / lemon twist

CLASSIC CHAMPAGNE COCKTAIL
bitters / sugar cube / prosecco

FRENCH 95
bourbon / lemon juice / simple / prosecco

APEROL SPRITZ
prosecco / aperol / soda

KIR ROYAL
prosecco / chambord