



Broussard's
== Delta Kitchen ==



The Delta Kitchen

Verna Broussard lived on the shores of Lake Borgne, about 60 miles East of New Orleans. She was an Old World Grande Dame, who was loved and respected by everyone in her part of the parish.

I passed my summers as a boy standing at Granny's knee. She taught me so many things - how to cook, how to waltz, and most memorably, how to keep a passion for the traditions, the music, and the foods of the Creoles.

When Granny Broussard passed, she left to me her many recipes, most of which I use today. My brother and I now seek to bring the Creole culture, food, good times, and love of St. Bernard and Orleans Parish to you all.

Our sincere desire is that you will enjoy and take with you a tiny piece of the enduring love Granny left behind.

Laissez les bon temps rouler, mon frère!

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Appetizers

Giant Onion Rings 7.
Smoked tomato ketchup

Popcorn Shrimp 8.5
Remoulade Sauce

Red Beans & Rice 7.
Loaded with tasso and andouille

Gator Bites 12.
Caper and herb tartar sauce

Seafood File Gumbo 9.
Shrimp, crawfish, redfish, and okra

Jambalaya 7.5
Andouille, tasso, tomatoes, and the trinity

Fried Green Tomatoes 7.
With garlic basil aoli

Surf

Shrimp & Grits 19.
New Orleans BBQ shrimp with tasso, buttery white grits loaded with aged gouda.

Crawfish Etouffe 22.
Sweet Louisiana tails in a rich brown sauce with rice and 1 side.

Citrus & Honey Glazed Salmon 20.
Bronzed & topped with heirloom tomato relish and 2 sides.

Crab Cakes Remoulade 24.5
Lake Pontchartrain blue crab served with 2 sides.

Seafood Diablo 24.
Shrimp, crawfish, redfish and tasso in a fiery champagne sauce over fettucini.

Blackened Redfish 16.5
With sauce meunierre and 2 sides.

Shrimp & Wild Mushroom Duxelle 18.5
Sherry and lobster cream over bowtie pasta.

Salad

Mixed Baby Greens 5.
tomato and herb concasse, cucumbers, roasted garlic croutons

Tomato and Cucumber 5.
Red onion vinagrette

Cesar 6.
Romaine hearts, shaved parmesan, garlic croutons

Try It Fried

*Our Famous Fried Seafood Platters
served with fries & horseradish coleslaw*

Giant Shrimps 18.5

Select Oysters 20.

Mississippi Catfish 16.

Sandwich

Po'boys

Traditional New Orleans French Loaf
With remoulade, lettuce, and tomatoes

Oyster 14. **Catfish** 12. **Shrimp** 13.

Cheeseburger 10.5 Add bacon 2.

All sandwiches include fries. Upgrade to Onion Rings 1.5

Turf

Chicken & Andouille Jambalaya 16.
With tasso, tomatoes, the trinity & rice.

Granny Broussard's Prize Meatloaf 15.5
Roasted garlic smashies, wild mushroom gravy and 1 side.

Filet Mignon 6oz 25. **8oz** 30.
Served with Port Wine demiglace and 2 sides
Smothered in crawfish etouffe, add 4.

Top Sirloin 20.
8 oz choice steak with Port demiglace and 2 sides.

Buttermilk Fried Chicken 15.
Boneless, skinless thighs served with 2 sides.

Pork Loin Chop Cubano 16.5
Broiled and served with mac n' cheese & mango salsa cruda.

Chicken & Tasso Pasta 17.
With wild mushrooms in a roasted pepper cream over butterfly pasta.

Sides

Roasted Garlic Smashies

Corn Maque Choux

Macaroni & 9 Cheeses

Tomato Cucumber Salad

Honey Citrus Glazed Baby Carrots