

3RD

BLOCK DEPOT

KITCHEN + BAR

LEGS + EGGS BURLESQUE BRUNCH

FEATURING BELLA BLUE

Every Sunday from 11:00AM-3:00PM

STARTERS

- WARM CRAWFISH DIP** 15
served warm with crostinis
- GULF SHRIMP** 16
seared local shrimp, tomato
confit oil, cauliflower puree'
grilled french bread
- 3RD BLOCK DEBRIS FRIES** ^{GF} 12
smoked cochon de lait, pork
jus gravy, pepper jack cheese,
piquillo pepper crema
- ARTISAN CHEESE PLATE** 25
assorted seasonal cheeses,
pickles, nuts, fruit
- SMOKY BRUSSELS SPROUTS** 12
parmesan cheese, smoky honey
aioli
- BOUDIN + CRACKLINS** 13
grilled pork boudin link,
cracklins, boudin ball
- NATCHITOCHEs MEAT PIES** 12
spicy beef + pork pastry,
buttermilk dipping sauce
- SEASONAL SAVORY
BEIGNETS** 15
crawfish drop beignet, roasted
corn, poblano pepper crema

GUMBO + SALADS

- TRADITIONAL CAJUN GUMBO** 10
chicken, andouille, warm
potato salad
- WATERMELON SALAD** ^{GF} 12
arugula, watermelon,
cucumber, feta, crystal
pulp, serrano/lime
vinaigrette
- CREOLE CAESAR SALAD** ^{GF} 10
romaine hearts, shaved
parmesan, garlic crostini,
+ grilled chicken 5
+ grilled shrimp 8
- GULF SHRIMP CEVICHE** 14
glass noodles, mango, leche
de tigre

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

ENTRÉES

- 3RD BLOCK BACON BURGER** 17
8oz blend of ground brisket
and chuck, Nueske's bacon,
cheddar cheese, lettuce,
tomato, red onion, fries
- BONE-IN PORK RIBEYE** ^{GF} 38
whipped feta, swiss chard,
steen's vinaigrette, apple/
ginger glaze
- BRAISED RABBIT
PAPPARDELLE** 38
mushroom demi-glace
cream sauce, house-made
pappardelle pasta
- 10oz NEW YORK STRIP STEAK** 38
garlic mash, asparagus,
crawfish cream sauce
- GULF FISH A LA
LOUISIANE** ^{GF} 34
corn maque choux, fired okra
- SMOKED PORTABELLA STEAK** 23
cajun couscous, herbsaint
chimichurri

ADD-ONS

- CAJUN FRIES** ^{GF} 6
comeback dipping sauce
- CRACKLINS** 5
because they're good
- HOUSE MARINATED OLIVES** 5
mediterranean olives, red
pepper, rosemary, garlic,
lemon

SWEETS

- PEACH COBBLER
BREAD PUDDING** 9
house churned bourbon
vanilla ice cream
- CHICORY COFFEE
CHOCOLATE PANNA COTTA** ^{GF} 10
orange tuile
- TRADITIONAL WARM
BEIGNETS** 6
powdered sugar,
steen's cane caramel sauce

DINNER MENU