



Appetizers

ESCARGOTS DE BOURGOGNE
With Pernod-garlic butter. 9.5

FRIED OYSTERS
On a bed of spinach and brie cheese
finished with horseradish aioli. Market

FRIED CRAB CLAWS
Market

Soups & Salads

FRENCH ONION SOUP 5 | 8

SOUP OF THE DAY 5 | 8

ANJOU SALAD
Mixed greens with bacon, tomato and red onion,
topped with goat cheese croutons. 4 | 8

CLASSIC CAESAR 11
With chicken. 17 | With salmon. 18

BISTRO SALAD
Avocado, tomato, mixed greens, red onions,
bacon, blue cheese and hearts of palm. 13
With chicken. 19 | With salmon. 20

Special Entrees

SAUTEED CHICKEN
Topped with spinach, tomato and mushroom
with a demi glaze, served with oven roasted
red potatoes and broccolini. 23

PAN SEARED REDFISH
Topped with jumbo lump crabmeat finished
with lemon, caper butter sauce, served with oven
roasted red potatoes and broccolini. 32

BEEF BOURGUIGNON
Braised in red wine, carrots and mushrooms,
served over fettuccini pasta. 24

Brunch

EGGS BENEDICT

Poached eggs over Canadian bacon and toasted
croissant. Topped with hollandaise. Served with your
choice of cup of French onion soup, cup of soup of the
day, Anjou salad, fruit cup or O'Brian potatoes. 15.5
Add lump crab. 10

SALMON BENEDICT

On croissant with onion puree, topped with poached
eggs and hollandaise sauce. Served with your choice
of cup of French onion soup, cup of soup of the day,
Anjou salad, fruit cup or O'Brian potatoes. 18

BACON & CHEDDAR CHEESE OMELET

Served with your choice of cup of French
onion soup, cup of soup of the day, Anjou salad,
fruit cup or O'Brian potatoes. 13.5

HAM, SWISS & SCRAMBLED EGG CROISSANT

Served with your choice of cup of French onion soup,
cup of soup of the day, Anjou salad, fruit cup
or O'Brian potatoes. 12.5

SHRIMP & GRITS

Shrimp and asparagus served over cheese grits. 16.5

BAKED FRENCH TOAST

Topped with berry compote and
whipped cream, served with fruit cup. 12

QUICHE LORRAINE

Served with your choice of cup of French onion soup,
cup of soup of the day, frites or Anjou salad. 14

CROQUE MONSIEUR

Warm French-style ham and cheese on Gil's sourdough
bread, topped with Gruyere cheese and béchamel
sauce. 14.5 | Add an egg. 16

SALMON

Served over wilted spinach and bacon
finished with Balsamic honey glaze. 18.5

SEASONAL VEGETABLE PLATE

Sautéed butternut squash, herb-roasted
tomatoes, broccoli and cauliflower florets
with red bell pepper jalapeno dressing. 15
With chicken. 21 | With shrimp. 23

For your convenience, a 20% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.

***Message from the Mississippi State Health Department:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.