

# LÜKE

A CHEF JOHN BESH RESTAURANT

## PETIT-DÉJEUNER

7am - 11am

### Southern Breakfast

two organic eggs cooked any style  
with Allan Benton bacon  
cane syrup sausage or Chisesi ham  
biscuits & creamy grits  
15.00

### Eggs in a Jar

fried softshell crab, creamy grits  
poached eggs & hollandaise  
22.00



### OMELET OF LOCAL CRAB

house-made fromage blanc,  
local peppers, mushrooms & gaufrettes  
16.00

### Mimi's pancakes

local fruit cane syrup  
honey-pecan butter  
9.00

### SIDES 4.50

McEwen grits                      fruit & berries  
country ham                      Benton bacon  
home fries                        multi-grain toast  
cane syrup sausage              cranberry walnut bread

### THE CONTINENTAL

croissant, pan au chocolat, fruit danish  
8.00

### Egg White Frittata

handmade mozzarella cheese  
grilled Covey Rise vegetables  
16.00

### Biscuit Sandwiches 14.00

fried chicken & spicy  
mayhaw glaze                      grilled Chisesi ham,  
Emmenthler Swiss  
cheese & tomatoes  
sausage patty, scrambled eggs & cheddar

### Heathly Start

local yogurt, house-made granola,  
slow cooked local fruit  
12.00

### Fresh Squeezed Juices

6.00

### LOUISIANA SHRIMP & GRITS

McEwen & Sons' grits  
Poche's andouille  
22.00

add poached yard eggs 5.00

BREAKFAST 7am – 11am M-F, 7am – 10am Sat-Sun • BRUNCH 10am – 4pm Sat-Sun  
LUNCH 11am – 4pm M-F • DINNER 4pm – 11pm Nightly • TAKE OUT 7am – 11pm